Ambassador

National Italian American Foundation

Vol . 29, No.3 ▪ Spring 2018 ▪ www.niaf.org

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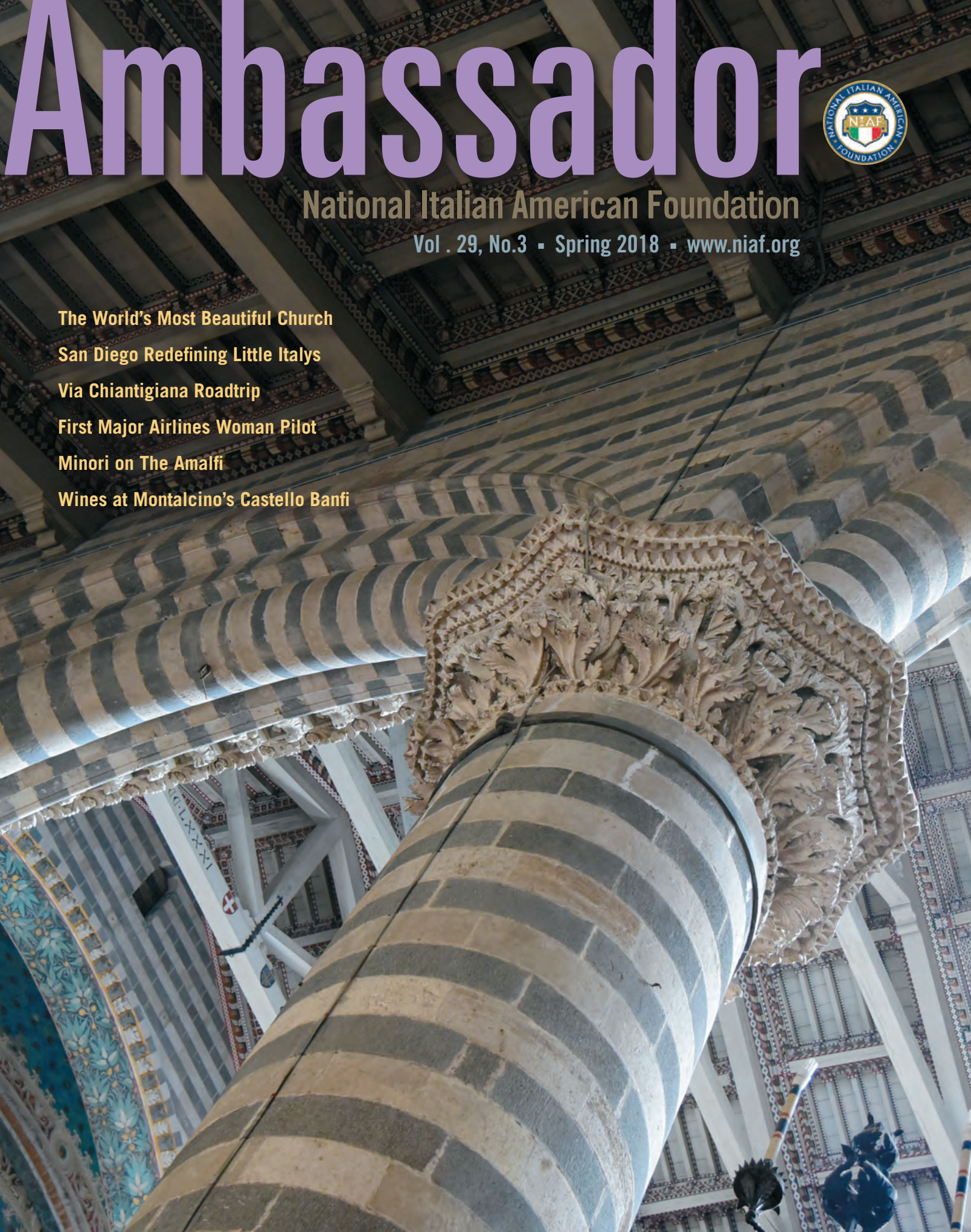

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MANDRAROSSA WINES

Ambassador

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Vol. 29, No.3 ■ www.niaf.org

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On the Cover:
For writer-photographer Frank Van Riper, the quietly eloquent Duomo di Orvieto is the most beautiful church in the world. Sitting atop the highest point in that small Umbrian city, it challenges visitors not to marvel at how its different elements come together perfectly in grandeur and grace.

Cover photograph:
©Goodman/Van Riper Photography

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From the NIAF Co-Chairs

As the old saying goes, "April showers bring May flowers." Here at NIAF, we're managing a similar transition and, we believe, the outcome will be just as promising, positive and re-invigorating as Springtime!

We have embarked on an exciting and professional search to find the next Italian American leader of NIAF who will be prepared to lead and grow the Foundation for the future. The Executive Search Committee, comprising members of the NIAF Board of Directors, will ensure a timely and transparent process over the next several months....

April is almost here and we are looking forward to the NIAF 2018 New York Gala on Tuesday, April 10, when we'll return to Cipriani 42nd Street in New York City. We know this event sells out quickly as leaders from throughout the country gather to renew friendships, celebrate our heritage and culture, and honor distinguished Italian Americans for their important contributions to the Italian American community and the positive image of Italian Americans they project worldwide.

This one-evening awards dinner at the iconic Cipriani, is a do-not-miss opportunity to do good and enjoy a great evening. Please visit the NIAF website at www.niaf.org before it's too late. And, keep in mind, the proceeds from the New York Gala, like all of NIAF's fundraising events, make possible the Foundation's scholarships and grants, and our educational and community-building programs, that assure our cultural legacy continues for future generations.

As you look through the features and columns in this Spring's issue of Ambassador magazine, we know you will feel as we do, so very proud of our Italian heritage and the contribution we continue to make to both American and Italian civil society on so many levels. Share the magazine with family and friends so they, too, will be inspired by the stories of Italian Americans accomplishing extraordinary things. You may want to try the recipes for delectable Italian dishes, or begin planning a trip to one of the many exquisite destinations in Italy. We want to thank the smart and dedicated NIAF staff members for all they are doing on behalf of the Foundation, and especially Don Oldenburg for creating this beautiful magazine about our culture and accomplishments.

On behalf of the NIAF Board of Directors, we thank you for your continuing support enabling us to advance and support education for our young people and promote the contribution Italians and Italian Americans continue to make to our culture, our communities and our country.

Patricia De Stacy Harrison
NIAF Co-chair

Gabriel A. Battista
NIAF Co-chair

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The NIAF-IALC Leadership Forum

Come Join us In New York!

Date: April 10, 2018
Location: Central Park Zoo
Arsenal Building
1st Floor
64th & 5th Avenue
New York, N.Y.
Time: Noon - 2 p.m.
Topic: TBD

Reader Feedback

Fra Biagio Update


Theresa Maggio

Here's an update on Brother Biagio from the author who profiled him in the Winter 2017 Ambassador ("In the Footsteps of St. Francis: The Mission of Palermo's Fra Biagio").

In January, Fra Biagio returned to sleeping on the street (under the portico of Mussolini's post office, where homeless gather), and is doing another hunger strike. Today was the eighth day of his fast. The archbishop brought him communion. He has a lot of supporters.

According to the mission's Facebook page, Fra Biagio is being taken from the post office by camper van (the one that feeds street people at night) to the mission's infirmary. Once he is back in health, he says he is going back to the mountains outside PMO to Palermo to pray. It is cold in the mountains of Palermo in February. He stays in a cave!

—Theresa Maggio
Author of "Mattanza" and "The Stone Boudoir"
Williamsville, Vt.
www.theresamaggio.com

For updates and photos of Brother Biagio's work on behalf of Palermo's homeless, visit www.facebook.com/Pace-e-Speranza-Fratel-Biagio-1524823391088505/. For more information and to support the mission, visit www.pacesperanza.org.


Tony Mastroianni

Traveling Opera

Having been to Venice many times, I cannot believe we have missed out on the Musica a Pallazzo we read about recently in your magazine ("A Moveable Opera: An Evening at Venicce's Musica a Palazzo"; Winter 2017 issue). Of course, we have been to Teatro la Fenice and it is wonderful, but the cozy and more intimate Musica a Palazzo, where the audience is practically part of the stage, sounds like so much fun! We'll be sure to go on our next trip.

—C. Rossi
New York, N.Y.


courtesy of Musica a Palazzo

Mayor of Naples

These are interesting times, politically, in America and in Italy. Thanks for the story about Naples' Mayor of the People, Luigi De Magistris, who seems like a civil man who cares about people and gets things done.

— An anonymous reader
Potomac, Md.

We'd Love to Hear from You! Let us Know What You're Thinking!

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

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

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

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Building Our Future

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Laguna Splash Water Park photo credit of Danielle DeSimone/NIAF

NIAF's Fellows on the Hill

By Gabriella Mileti

Above: John Mucciolo takes a selfie outside Rep. Steve Scalise's office; Top right: Rep. Bill Pascrell with Natalie Wulderk; Right: Clare Amari with Rep. Tim Ryan.

The National Italian American Foundation's fellows programs help ensure the Italian American community's future by creating career development and opportunities for the next generation of Italian American leaders.

In 2017, NIAF selected three outstanding Italian American college students to participate in its Congressional Fellows Program that places students in the offices of members of the Italian American Congressional Delegation (IACD). The fellows worked in the offices of Rep. Bill Pascrell, Rep. Tim Ryan, and Rep. Steve Scalise. From September through December, they also participated in NIAF events, including NIAF Frank J. Guarini Public Policy Forums, networking meetings on Capitol Hill, and NIAF's Gala Weekend.

Here's what our 2017 fellows said about their first-hand experiences in public service in the Nation's Capital:

Clare Amari, North Canton, Ohio
St. Anne's College, Oxford University

Working on Capitol Hill in the office of Congressman Tim Ryan was very rewarding. My work primarily involved taking calls from constituents, which taught me just how diverse the experiences and opinions can be in a single district. One of my jobs was to assist in drafting constituent letters that addressed this variety of concerns in a thoughtful and respectful manner. I also drafted press copy and assisted staffers in getting support for various bills Congressman Ryan sponsored on issues as diverse as nutrition and manufacturing.

I appreciated the opportunity to visit the Capitol Building, where I went to deliver material to Congressman Ryan on the House floor, among other things. As an Italian American with a background in Greek and Roman history and culture, it was a pleasure to see the Greco-Roman architectural principles and iconography that earlier American statesmen chose to represent the values of our nation. I was reminded that the culture and history of the Italian peninsula had an enormous impact on the early development of the United States, and that, as Americans of Italian heritage, we have a deep connection to the principles at the heart of our democracy.

John Mucciolo, Morris Plains, N.J.
Loyola University Maryland

Thanks to the NIAF Congressional Fellowship program, I was able to have a front row seat to the excitement of Capitol Hill, and I was lucky enough to do it while working for a fellow proud Italian American. From attending hearings, to serving constituents, to working in the Whip's office, working for Congressman Scalise gave me unique insight into the inner workings of our government.

As a young Italian American, it is always inspiring to see other members of the Italian American community succeed. This is especially true of Congressman Scalise, who faced incredible adversity this year with great faith and optimism.

While I can't say with certainty where my career path will lead me, I do know wherever I end up everything I learned in Congressman Scalise's office will have played a huge part in getting me there.

Natalie Wulderk, Woodstown, N.J.
Elliott School of International Affairs, The George Washington University

I am honored to have interned for Congressman Bill Pascrell Jr. As co-chairman to the IACD and representative of New Jersey's 9th District, Congressman Pascrell is a leader in the Italian American Community.

During my internship, I attended briefings on NATO operations and business ventures between the United States and Italy, as well events appreciating the Italian American culture and its contributions to the United States.

I witnessed firsthand Congressman Pascrell's values at work. He says his parents and Italian-immigrant grandparents instilled in him the value of being a "bridge builder," one who brings together diverse peoples to make a better society. Being mindful of the experiences and backgrounds of the constituents who called the office, the staff and I treated them with dignity and respect. Constituents voices and opinions matter, which led me to write briefing memorandums for Congressman Pascrell for legislation his constituents supported.

The American fundamental value of diversity is clearly seen in Congressman Pascrell and my Italian relatives who made the uncertain journey to a new country to make a better life for themselves and their family. It is alive in our consciences and advocated for by Congressman Pascrell and others on Capitol Hill. Taking part in representing a diverse constituency as an intern was an invaluable experience I will hold dear for the rest of my life.

Look for announcements in our eNewsletter announcing when applications for NIAF's 2018 Congressional Fellowships are available. ▲

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Finding Italy in Pittsburgh

Claire DeMarco with Melissa E. Marinaro, director of the Italian American Program at the Senator John Heinz History Center, at the Center's Italian American Collection

Italy's influences in America are everywhere, from the best Italian restaurants and popular festivals, to must-visit markets and museums. In NIAF on Location, our members and friends provide an insider's scoop on special places and events that make them feel more Italian in their own hometowns. This issue, NIAF Italian American Leadership Council (IALC) member Claire DeMarco welcomes us to Pittsburgh—"The Steel City," aka "The Burgh."

What is the most Italian part of your city?

The Bloomfield section of Pittsburgh is our "Little Italy." Liberty Avenue is the main avenue and Italian restaurants, shops and culture still flourish there. Many of the Italian residents who originally settled in Bloomfield were from the Abruzzo region. Most of the Italian immigrants settling in Pittsburgh were from Southern Italy and came to here in the late 1880s and early 1900s. Other neighborhoods where Italians settled in Pittsburgh and in western Pennsylvania included Morningside, Oakland, Hill District and Mt. Washington. Italian Americans still live in Pittsburgh proper but as with most other urban areas, many Italian Americans have now moved to the suburbs. Today, Pittsburgh still has one of the largest Italian American populations in the nation.

What is your favorite Italian restaurant?

There are so many wonderful Italian restaurants in Pittsburgh and western Pennsylvania, but one of my favorites is Sarafino's on E. Crafton Avenue. I especially enjoy antipasto favorites like polenta and beans and greens, and a main dish of fettucine with Barb's Pomodoro sauce. Another favorite restaurant for wood-fired pizza or *risotto del giorno* is Piccolo Forno, on Butler Street. And, to satisfy my sweet tooth, I'll head over to The Enrico Biscotti Company on Penn Avenue in Pittsburgh's Strip District.

What is the most "back in times" Italian-neighborhood restaurant?

The 1905 Eatery, on Broadway Avenue in Stowe Township, owned by brothers Carmen and Frank. They serve food made from scratch, the recipes are their mom's, and the portions are huge. They say they "don't want anyone to leave hungry," and they don't!

And for a dose of Italian culture?

The Italian Nationality Room at the University of Pittsburgh was architecturally developed on a Tuscan monastery theme. One of the features in the room is an original Renaissance fireplace procured from a home in Florence. In addition to it being a room of cultural interest and open to the public, the Italian Nationality Room also serves as a classroom during the school year.

Where do you go for hard-to-find ingredients to make an authentic Italian meal?

Pennsylvania Macaroni Company on Penn Avenue, in Pittsburgh's Strip District, has over 5,000 specialty items—homemade pastas, meats, and much more. In the Bloomfield section, there are two Italian specialty stores–Donatelli's Italian Food Center on Liberty Avenue and Groceria Italiana on Cedarville Street. Groceria Italiana workers make homemade ravioli in the store every day.

Special Italian American monuments, museums and cultural centers?

The Senator John Heinz History Center, in association with the Smithsonian Institute, is the largest history museum in Pennsylvania and one of its main attractions is the Italian American Collection. Main features of the collection are more than 800 objects (textiles, housewares and archival materials) that document the history, culture and influence of Italians in Western Pennsylvania. The Italian American Collection also has more than 300 oral histories collected from Italian Americans (first, second and third generations).

Pittsburgh's Schenley Park features sculptor Frank Vittor's bronze and barre granite statue of Christopher Columbus.

What annual Italian-themed events occur in Pittsburgh?

Little Italy Days in Bloomfield attracts more than 100,000 people annually. It's a four-day event in August celebrating Italian culture and heritage, and featuring Italian food and Italian-themed entertainment. The Pittsburgh Italian StrEAT Festival is a new event going into its second year and is held in July in Pittsburgh's Cultural District on Penn Avenue!

And for something special, the San Rocco Festa enters its 93rd year in nearby Aliquippa, Pa., this August 10-12. Immigrants from Patrica, Italy, where Saint Rocco is the patron saint, settled in the Aliquippa area and continued that tradition here. An active relationship continues between Aliquippa and Patrica, and during the 90th festival celebration, the San Rocco Band from Patrica came to Aliquippa to help the residents celebrate. ▲

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BOTTEGA NIAF

By Gabriella Mileti

La Famiglia, la Pasta, l'Italia!

Dolce & Gabbana have done it again! This time with Italy's favorite food: pasta! The designing duo, famous for their oh-so Italian designs, have teamed up with the centuries-old Neapolitan pasta brand "Pastificio G. Di Martino" to bring you the very best of Italy in pure Dolce & Gabanna style in the form of a limited edition tin box filled with Italian goodies. The designer tin, featuring colors, symbols and monuments that recall *il bel paese,* contains two packs of spaghetti, two packs of penne mezzani rigate, one pack of paccheri and of course, an apron designed by Dolce & Gabbana. This celebration of "Made in Italy" can be yours for $135. www.DiMartinoDolceGabbana.com

Flouncy and flirty

If you're planning a trip to Italy, you won't want to leave out an off-the-shoulder dress. Made in Italy, this Miu Miu combines one of the seasons most important trends, stripes, with the chic A-line style that is sure to flatter any body type. Miu Miu midi dress in 100 percent cotton-poplin: $1,250 www.Net-A-Porter.com

Wear your Luck

Rubinacci Napoli is an icon for Neapolitan tailoring based in Naples with stores in Milan, London and Tokyo. Not only known for their impeccable suits, the brand has ventured into accessories to complete your "Made in Italy" look. Coral and Onyx bracelet with gold clasp and hunchback lucky charm: $568. Free shipping worldwide. www.MarianoRubinacci.net

Pugliese lucky charm

The *pumo di fiore* can be seen all over the region of Puglia. Associated with good luck and characterized by the opening petals, the pumo is thought to bring fertility and prosperity and are often displayed in pairs at the entrance of homes or even shops. The pumo can take on a variety of colors and shapes depending on the artist. Pugliese artist Francesco Fasano is Grottaglie's most celebrated artist. Using the ancient "sgraffiato" technique, the design is meticulously scratched with a tiny pointed tool and decorated with luxurious transparent glazes. Graffiato blu small: $580. Free shipping worldwide. NIAF members receive a 15 percent discount on all ThatsArte products with code NIAF-TA. www.ThatsArte.com

Italy in a Box

Nonna Box brings Italy's authentic regional flavors and traditions right to your doorstep through gourmet artisanal products, and the stories and favorite recipes of Italian *nonne.* Nonna Box is the first curated monthly subscription of gourmet Italian products in the United States. Each month, Nonna Box features a different Italian region and five to six of its traditional, imported and hard-to-come-by products from producers of that region. Month to month subscription: $41.95. www.NonnaBox.com

Travel Therapy

They say Paris is always a good idea, and while it may be, Italy is an even better one. Inspired by the very things that make up la dolce vita, Italian Summers offers an array of products that hits home for any Italian or Italophile, and they're customizable too! Hand painted shopper in 100% organic cotton: $50 www.ItalianSummers.com

Make Sunday Italian Again

Your Sunday sauce (or gravy to some of you) will never be the same with this unique wooden spoon! "Make Sunday Italian Again" is more than an Italian twist on President Trump's campaign slogan, but rather, it's all about bringing back the Sunday tradition of spending time with the family…whether you call it sauce or gravy!
Donation to NIAF: $9. www.NIAF.org

Know of a fantastic product or design made in Italy or of interest to Italian Americans? Let us know at bottega@niaf.org.

An Ode to Jackie O

Canfora sandals are synonymous to Capri like cowboy boots are to Texas. And to celebrate Canfora's 70th anniversary, the bespoke brand remade the sandal that Jacqueline Kennedy would strut during her frequent visits to the Mediterranean island. The Jacqueline, as they call it, features a nautical gold chain of rigging links and is made to measure. The Jacqueline: $432.
www.Canfora.com

A Modern Take on Time

The first Panerai timekeeping instruments were engineered for the Italian Navy to accomplish heroic missions. Today, it's one of the most sought-after luxury watches of the world. Thanks to Italian design and Swiss watchmaking, the new Luminor Due is an elegant redesign of the historic Luminor 1950, making it the brand's thinnest and most versatile watch ever. Luminor Due 3 Days Automatic in 22-carat gold: $25,500.
www.Panerai.com

Meet me in Amalfi

Don't jet set to Italy without this embroidered clutch by Kayu Design. Each bag is handcrafted by women using indigenous techniques that have been passed down for generations. Amalfi clutch: $225.
www.KayuDesign.com

Scents of Italy

Essential oils or aromatic oils are all the craze nowadays, but using oils to cure ailments or for fragrance is a practice that dates back before Egyptians, to 18,000 B.C., to be exact. Stefania Borrelli *Pure and Natural Italian Lifestyle* features essential oils and skin care products that recall the scents of Italy. Incanto a Positano Perfume Roll-On Oil: $25
www.StefaniaBorrelli.ca

Kitchen Next Door

Chef Chrissy Antenucci has brought her passion for fresh pasta back to her hometown of Cincinnati where she has opened a small restaurant, called The Wheel, which has attracted critics' raves and a loyal following.

Antenucci's roots come from Lucca, in Tuscany, and Barrea, in Abruzzo. She has been to Barrea where, she says, "It felt traditional, not catering to tourists." The cuisine there? Her favorite: spaghetti *alla chitarra*.

She says she grew up "in a food family. We always had big Italian Sunday dinners." So, at The Wheel's pop-up dinners, guests sit at a long harvest table for a four-course tasting menu Antenucci prepares in the kitchen next door. Her menus include hand-rolled pasta, like arugula *cappelletti* and parsley *pici*, her own slow-cooked sauces, smoky bacon and heirloom tomatoes, and her delectable bread and focaccia.

"I am obsessed with cooking by hand," she says. "Everything is from scratch. All of our bread and pizza dough is hand-mixed every day. Our pastas are handmade with flour from Italy and local eggs."

But Antenucci thinks we're losing the traditions of Italian cooking. "Tradition has been replaced with fast food," she says. "The passion and care that goes into our product comes through in the food and is felt throughout the whole dining experience. That is the hope anyway. I love feeding people…."

— *Jan Angilella*

Community Close Ups

Growing up between two cultures, Italian and American, and two cities, New York and Rome, Jonas Carpignano examines race relations and identity issues in his movies. The 34-year-old director, who was born in the Bronx, the son of an Italian father and an African American mother, says he's a "product of both places."

Carpignano debuted with his first feature film, "Mediterranea," in 2015. Centered around African migrants trying to make a better life for themselves in southern Italy, it earned him the Best Breakthrough Director prize at the Gotham Independent Film Awards. His second feature film, "A Ciambra," set among the Roma community of Gioia Tauro, a port town in Calabria, was Italy's selection for the Best Foreign Language Film category at this year's Oscars.

Both films focus on marginalized communities and both feature non-professional actors; characters are real members of the communities Carpignano portrayed. He earned their trust by living alongside them, in order to "make a film with the people of the community, not necessarily about them," he explains.

"I love the people that I live with and work with there, and the local communities, both the African community and the Calabrese community. [Southern Italy is] a place where I've been able to create a home, where I can do the things I want to do, mainly write."

— *Silvia Donati*

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

NIAF's

Above the Fold

"New York has become the center of my world," says journalist Federico Rampini, chief New York correspondent for Italy's La Repubblica newspaper. "For the work I do, there's no other place where you can find so many resources—think tanks, research centers, universities—to investigate not just America, but also the rest of the world."

Born in Genoa, raised in Brussels, Rampini directed La Repubblica's Milan newsroom before moving to San Francisco in 2000 to report on "the New Economy." In 2004, he was sent to Beijing to open La Repubblica's China bureau. In New York since 2009, he says he feels like a "pendulum between two magnets," his native country and his adopted one. "I recently acquired U.S. citizenship, without renouncing Italian citizenship," he says. "I'm still Italian first and foremost, but also American now. I can definitely say I fall into the category of Italian-Americans, hyphenated!"

An engaging speaker, and the author of more than 20 books, Rampini has covered U.S. presidential elections, major international events, and U.S. presidents' foreign travel. His lifelong passion for theater has led him to write and perform in plays inspired by current events. "At a time when print journalism is facing a crisis," he says, "I wanted to experiment with a form of communication that allows me to have a direct contact with the audience."

— *Silvia Donati*

Bleeds Peppers

Mark Oliverio's Calabrian nonna, Antoinette, started canning peppers in sauce in the back of her retail store in 1932, in Clarksburg, W.Va. In 1972, Oliverio's father, Frank, established the commercial canning business, and the aroma of sweet and hot peppers simmering in tomato sauce brings back memories for him.

"I can remember coring peppers and putting labels on by hand when I was only 8 years old," says Oliverio, who is president and CEO of Oliverio Italian Style Peppers, employing 20 people in Clarksburg. "At that time, I would try anything to get out of work. By 14, I wanted to know everything,"

Hard work is something Oliverio, 53, is used to, and he says peppers are "in his blood." Anything in red sauce (the company also produces vinegar-based foods), he still makes himself. In 2012, Oliverio Peppers opened a 15,000-square-foot facility to accommodate the popularity of its food specialties, which are distributed in 16 states.

Peppers are such a part of Oliverio's life that he has no plans to retire. "I don't know what I would do.... I'm truly blessed," he says about the success of peperoni in salsa. Website: www.oliveriopeppers.us/

— *Robert Fanelli Bartus Jr.*

Persons of Interest

Pizzaiola Perchance

Giorgia Caporuscio wasn't pursuing the American dream when she moved to New York in 2009. "The American dream found me," she says.

At 27, Caporuscio is the general manager and executive pizza chef at Don Antonio and Kesté, four Neapolitan pizzerias in New York, and a lead instructor at the Pizza Academy Foundation.

She never planned on becoming a *pizzaiola* in an industry that doesn't make it easy for a woman to emerge. She had moved to the United States to learn English and found herself spending more and more time in the pizzeria owned by her father, pizza master Roberto Caporuscio. Soon, she was hooked. To further her skills, she traveled to Naples to learn from one of the best, Antonio Starita.

In 2013, Caporuscio was the youngest of only two women to win first place in the Classic Pizza category at the prestigious Caputo World Cup Pizza Competition in Naples. Back in New York, she and her father continue to gain accolades from the local media, ranking their pizza among the best in the city.

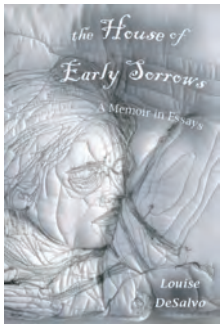
The part of her job she loves the most? Teaching. "Both my father and I are passionate about not only teaching the craft, but also the culture and traditions that are behind Neapolitan pizza making," she says of a culture officially recognized in 2017 when UNESCO gave it Intangible Cultural Heritage status. Visit www.kestepizzeria.com.

— *Silvia Donati*

Not Afraid of Hoboken?

How does a working-class woman from Hoboken become a renowned Virginia Woolf scholar? Louise DeSalvo knows.

An award-winning professor who taught at Hunter College as the Jenny Hunter Endowed Scholar for Creative Writing and Literature, DeSalvo is the author of 16 books, including her memoir, "Vertigo," which won the Gay Talese Award and was a finalist for Italy's Primo Acerbi prize for literature. Her Woolf studies include "Virginia Woolf: The Impact of Childhood Sexual Abuse on Her Life and Work." The Women's Review of Books called it one of the most important books of the 20th century.



DeSalvo's new book, "The House of Early Sorrows" (April 2018) is a collection of essays that explore her life through the lens of her Italian-American heritage, including difficulties along the way—her father's violence, her mother's depression, her sister's suicide, and her own health issues.

DeSalvo says her family's immigrant experience heavily influenced her career trajectory, especially her feelings of being an outsider, which she correlates to southern Italian origins that led her to pursue how class, ethnicity, race, illness and trauma impact the creative process. "I grew up in Hoboken during World War II, when my grandparents were considered enemy aliens," she says. "This sense of being not quite American has stayed with me."

— *Michelle Fabio*

NIAF's Persons of Interest

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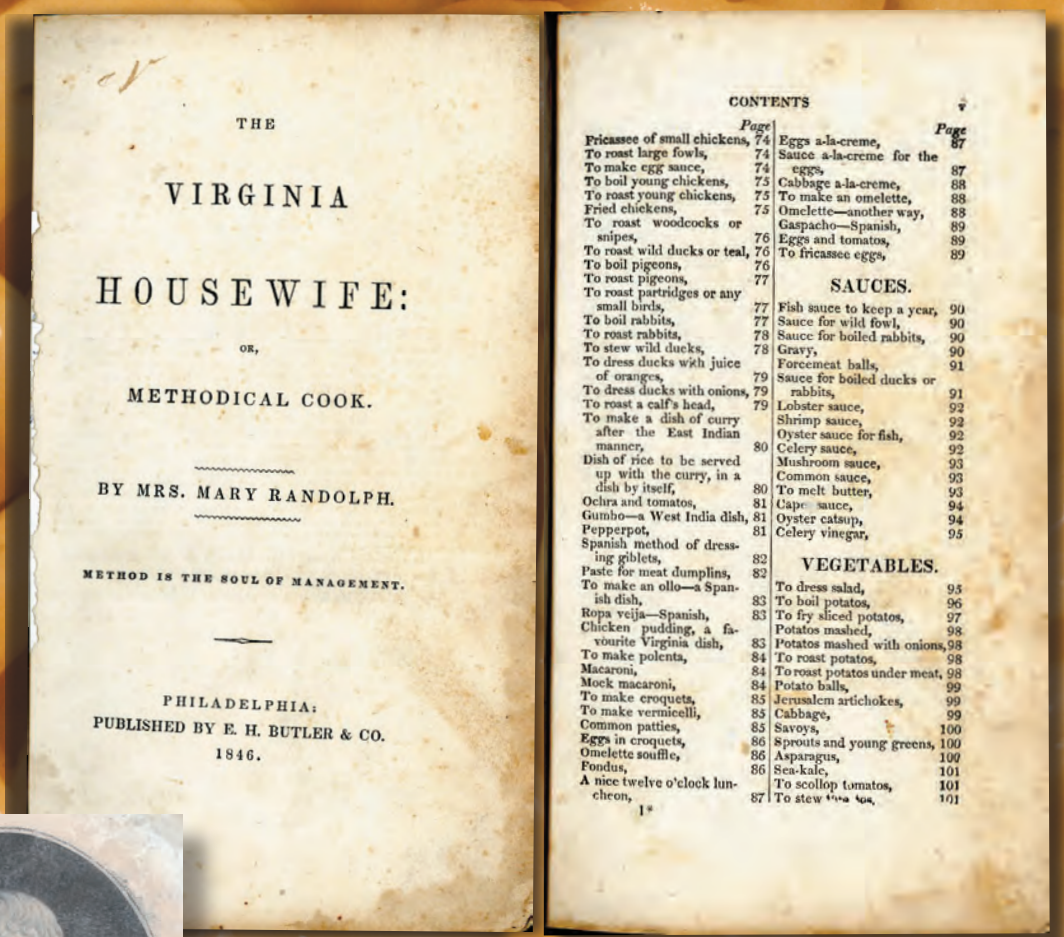
21+ FOR PEOPLE OVER THE AGE OF 21 ONLY

The Foodie Founding Father

Thomas Jefferson's Presidential Passion for Italy's Parmigiano-Reggiano Cheese

By Mary Ann Esposito



THE

VIRGINIA

HOUSEWIFE:

OR,

METHODICAL COOK.

BY MRS. MARY RANDOLPH.

METHOD IS THE SOUL OF MANAGEMENT.

PHILADELPHIA:
PUBLISHED BY E. H. BUTLER & CO.
1846.

CONTENTS

SAUCES.

VEGETABLES.

1*

I am sure that the name Gianbernardo Barbieri does not ring a bell with too many people, only those who love Parmigiano-Reggiano cheese. Who was he? Born in Parma, Italy, he was the inventor of a steam-powered device that could grate a quarter wheel (20 pounds) of Parmigiano-Reggiano cheese in minutes.

Little did Barbieri know at the time that his device would pique the interest of none other than Thomas Jefferson, who, while traveling in France in 1787, made a side trip to Italy to learn about rice production, viniculture and how Parmigiano-Reggiano cheese was made.

Jefferson wanted to improve rice production at home as well as plant Italian varietal vines. Both endeavors failed. So enamored was he by the cheese-making process, and thinking he could make Parmigiano-Reggiano cheese in America, the following year, he sent a representative to Parma to learn more details about the cheese's production which was under the authority of the Dukes of Parma. In particular, he wanted to know more about the breed, care and feeding of the cows producing the milk for the cheese.

Jefferson soon realized that the cheese's origin was unique to Italy. He gave up any idea of trying to make cheese at home! However, he imported large quantities of the cheese to Virginia, as evidenced from a document dated 1806 that lists Parmigiano-Reggiano cheese among the foods that he ordered from Italy.

Jefferson was also fascinated with what he called maccaroni (macaroni). While he was in Italy, he scribbled notes on how to make the dough and purchased a pasta machine to ship home. In his notes, there is mention of a mold for making macaroni pie but no specific recipe for making it. However, his own written recipe, verbatim, for making the dough survives:

6 eggs, yolks & whites
2 wine glasses of milk
2 lb of flour
a little salt

work them together without water, and very well. roll it then with a roller to a paper thickness. cut it into small pieces which roll again with the hand into long slips, & then cut them to a proper length. put them into warm water a quarter of an hour. drain them. dress them as maccaroni.

For the macaroni pie that was often served in the White House during Jefferson's presidency, we do have a recipe by Mary Randolph from "The Virginia House-wife," the first regional cookbook in America, published in 1824. This recipe, as printed in the book, would have been close to what Jefferson served:

Boil as much macaroni as will fill your dish, in milk and water, till quite tender; drain it on a sieve, sprinkle a little salt over it, put a layer in your dish, then cheese and butter as in the polenta, and bake it in the same manner.

Jefferson was so fond of Parmigiano-Reggiano that it was sprinkled over the top of the macaroni and cheese casserole often served at his White House dinner parties. One of his dinner guests wrote: "Dinner not as elegant as when we dined before. Rice soup, round of beef, turkey, mutton, ham, loin of veal, cutlets of mutton or veal, fried eggs, fried beef, a pie called macaroni…."

Here is an update of another Jefferson recipe for pasta:

Pasta with Peas, Prosciutto and Parmesan Cheese

Makes 4 to 6 servings

Ingredients

6 tablespoons butter
4 shallots, minced
1½ cups whipping cream
1 tablespoon minced fresh basil
¼ pound prosciutto, cut in thin strips
3 cups shelled fresh peas
Salt, pepper
¾ cup grated Parmigiano-Reggiano cheese
1 pound cooked pasta

Directions

- Melt butter in medium saucepan over low heat.
- Add shallots and sauté 5 minutes. Stir in whipping cream, basil and prosciutto. Cook until thickened to good coating consistency, about 15 minutes.
- Add peas and cook 3 to 4 minutes, or just until peas turn bright green.
- Season to taste with salt and pepper.
- Remove from heat and stir in cheese.
- Pour over hot, drained pasta and toss gently.

Our third president is known for many things, including the Declaration of Independence, the Louisiana Purchase, the Lewis and Clark expedition, and for popularizing Parmigiano-Reggiano cheese, and macaroni and cheese in America.

Today, macaroni and cheese is an iconic dish with many tweaked ingredients and variations, and ways to serve it. Here's my contribution to the ongoing love affair with this dish. I think Jefferson would have approved.

Mini Macaroni and Cheese

Makes 12

Ingredients

2 tablespoons extra virgin olive oil
1 small onion, peeled and diced
2 tablespoons flour
2½ cups fat free evaporated milk
1 teaspoon dry mustard
2 teaspoons salt
Grinding black pepper
2 cups grated, reduced-fat cheddar cheese
½ pound elbow or other small macaroni

Directions

- Preheat the oven to 350°F
- In a medium-size saucepan, heat the olive oil over medium heat and stir in the onion. Cook until the onion is very soft but not brown.
- Sprinkle the flour over the onion and stir to combine the ingredients well.

John Hession/Ciao Italia

- Slowly pour in the milk and stir over medium heat to combine the ingredients.
- Add the mustard, salt and pepper, and continue to stir until the sauce thickens enough to coat the back of a spoon. Do not make the sauce too thick.
- Stir in 1½ cups of the cheese and set the sauce aside, off the heat and covered.
- Cook the elbow macaroni in 6 cups of boiling salted water, just until the macaroni is not hard any longer. Do not overcook the macaroni because it will also be baked.
- Drain the macaroni in a colander and transfer it to a large bowl.
- Pour the sauce over the macaroni to combine well.
- Use a ¼ cup measure to scoop and fill the cupcake pan with the macaroni mixture. Be sure to evenly fill the pan right to the rim.
- Place the cupcake pan on a larger baking sheet to catch any spills.
- Sprinkle the remaining ½ cup of cheese evenly over the macaroni and cheese.
- Bake for 30 minutes or just until the macaroni and cheese is set.
- Turn on the broiler and broil the macaroni and cheese just until the tops are crusty brown.
- Let the macaroni and cheese cool slightly in the pan. Remove them individually with a butter knife and serve.
- For variation, add minced carrot or celery to the onions when making the sauce, or throw in some peas when mixing the macaroni with the sauce. ▲

Recipe from Ciao Italia Family Classics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the most beautiful church in the world

The Duomo di Orvieto in Umbria

By Frank Van Riper

The duomo's stunning ornate front

St. Patrick's Cathedral in Manhattan is more ornate, and St. Peter's Basilica in Rome is more important ecclesiastically. The papal basilica of St. Francis of Assisi may be more stunning artistically, and the Shrine of the Immaculate Conception in Washington, D.C., with its Byzantine-inspired cupola, is more over-the-top.

Don't even mention Antoni Gaudi's amazing church in Barcelona honoring La Sagrada Familia—literally the largest unfinished Catholic church in the world.

These magnificent houses of worship notwithstanding, for my money the most beautiful Catholic church I've ever seen is the quietly eloquent Duomo di Orvieto—la Cattedrale di Santa Maria Assunta—dedicated to the Assumption of the Virgin Mary into heaven. It sits atop the highest point in that small Umbrian city and challenges all comers not to marvel at how perfectly its different elements come together in grandeur and grace.

I first saw the Duomo di Orvieto nearly a decade ago as my wife Judy and I began our photography workshops in Umbria. Back then, I have to say, it was low on our list. Our earlier workshops leaned more toward the big-ticket tourist sites like Perugia and Assisi.

But, too often, our workshops in the fall (the best time to see western Europe) coincided with events like Perugia's annual chocolate festival, when seemingly every chocoholic on the planet descends on Perugia in a cocoa haze, jamming its narrow streets, making it even more difficult to navigate, much less make good photographs.

And that was nothing compared to the crowds thronging Assisi's Basilica di San Francesco that time of year. Revered by pilgrims for his selflessness, gentleness and asceticism, Francis generates big crowds in the church—not to mention all over town. Thousands go there annually to pray to the saint, and to see masterpieces on the basilica's towering walls and entranceways by artists from Cimabue to Giotto.

I confess I might have put up with the huge Assisi crowds, including friars roaming the streets dressed like St. Francis, down to the beard, sandals and brown habit, were it not for the officious guards inside the basilica. Taking pictures, they seemed to feel, was frivolous and disrespectful. Yet they tried with some difficulty to preserve a solemn, hushed, atmosphere inside the church by bellowing "No foto! No foto!" over a PA system, repeatedly booming the admonition over the praying faithful all day.

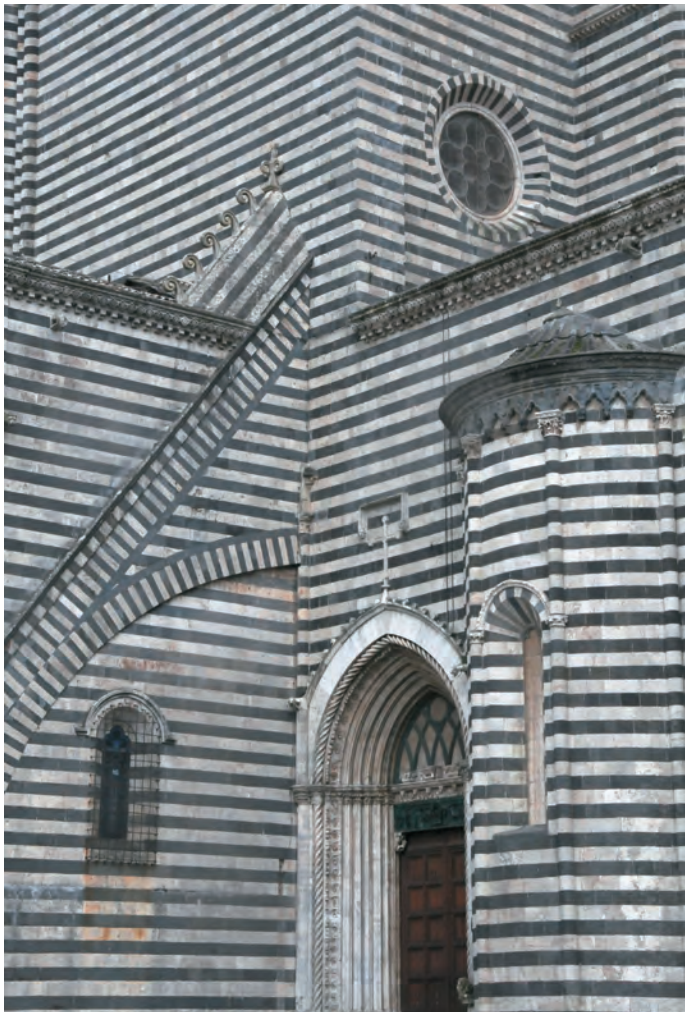
Orvieto, it turned out, was a tranquil revelation. Orvieto hits that sweet spot between small town and big city. It's large enough to feature interesting shops, terrific restaurants and cultural icons like the Duomo, but small enough to be human scale, blessedly free of traffic in its old quarter, and a delight to walk in. It also is comparatively quiet—a real plus to any who have spent a summer afternoon in Rome wandering around the Spanish Steps or the Coliseum among sweating tourists and honking cars.

The Orvieto cathedral dominates the hillside on which it is built and greets first-time viewers with a breathtaking bang when they emerge from Orvieto's narrow streets into the main church square. Soaring skyward, the Duomo makes a stunning first impression with its seemingly contradictory exterior. This contradiction is understandable since construction of the church began in the late 13th century, on the orders of Pope Urban IV, and ➤

The duomo's spacious and uncluttered nave features mammoth support pillars

Close-up of the Duomo's bas reliefs

Opposite and below: The duomo's alternating rows of white travertine and dark grey basalt on its older sides



Motif of light and dark stripes extend to the duomo's interior

The bas reliefs of the Duomo

Scene from the town of Orvieto

was not completed until three centuries later, in 1591, spanning several periods of architecture and design. In fact, installation of the final bit of major construction—a set of three huge bronze doors to replace older wooden ones—didn't happen until 1970.

The ornate front of the church is arguably one of the most stunning examples of Gothic architecture in the world, and is widely viewed as one of the great masterpieces of the late Middle Ages. Attributed to Sienese sculptor and architect Lorenzo Maitini, the towering façade blends gilt and intricate decoration with four pillars, two pointed Gothic arches, one central rounded Romanesque arch, a large rose window, as well as realistically—even disturbingly—carved bas reliefs depicting biblical tales from the Book of Genesis to the Last Judgment in the Book of Revelation. These sculptures were placed near eye level at the base of the façade and served as a cautionary tale to a largely illiterate, yet faithful, public. Even today, the writhing, naked figures of those condemned to eternity in hell at the Last Judgment are difficult to view.

By contrast, the older sides of the building, featuring alternating straight rows of white travertine and dark grey basalt, are stolidly Romanesque and appear to be almost austere and, ironically, more modern. Somehow, it all hangs together as these mostly horizontal lines direct one's attention on the church's magnificent front. The side walls of the Duomo undulate with rounded windows and other elements, never straying from the strict linear design of the basalt and travertine stripes. Even one of the Duomo's earliest architectural errors is dressed in these stripes. During initial construction, the architect Maitini decided to strengthen the external walls of the cathedral with flying buttresses—a new feature of the emerging Gothic period—but these ultimately proved to be ineffectual. Rather than tear them down, later builders simply incorporated them into the walls of newly built transept chapels.

Today, the flying buttresses are clearly visible from the outside, lending a fly-caught-in-amber aspect to the already arresting design.

Another thing that always intrigued me was that the stark motif of the light and dark stripes carried over to the interior of the cathedral itself. I don't know when I ever have seen this done so dramatically—but it works beautifully inside the church as well as outside.

The duomo's soaring facade

The Statue of Pietà (piety) depicting Mary with Christ after the Crucifixion, completed in 1579 by Orvieto sculptor Ippolito Scalza

This 5,585-pipe organ was first designed in 1584.

Visitors mesmerized by the beauty of the duomo's frescoes by Luca Signorelli in its San Brizio Chapel

One reason for this is that there is virtually nothing inside the cathedral's main entranceway to compete with the design, which is reflected, not just in the church's interior walls, but in a succession of mammoth support pillars that go the length of the cathedral nave. Travel writer Rick Steves notes, "the nave feels spacious and less cluttered than those in most Italian churches. It used to be filled with statues and fancy chapels until 1877, when the people decided they wanted to 'un-Baroque' their church."

The sense of peace one gets inside the cathedral is palpable. Without a succession of paintings or sculpture to compete for your attention, one is left simply to contemplate the vast quiet openness of this consecrated space. In all the times I have been there, it never fails to astonish. It also helps that the interior is bathed in warm light filtered through alabaster panes in the bottom parts of the cathedral's side windows (the upper parts are more traditional stained glass.)

This is not to say that the Duomo of Orvieto is simply a big striped box. In fact, the chapel of San Brizio, on the right side of the main altar, boasts some of the most amazing frescoes in all of Italy, painted by Luca Signorelli (c. 1450-1523), the Italian Renaissance master who was an inspiration to a young Michelangelo.

One easily could call the Signorelli frescoes the highlight of the Orvieto cathedral, surpassing even the Chapel of the Corporal across the way, where the reliquary houses a 13th-century communion cloth said to have been stained by a bleeding consecrated communion host. (The appearance of the blood was seen as affirmation of Catholic doctrine that communion bread and wine become the body and blood of Christ at the moment of consecration.) Signorelli's frescoes depict dramatically the Day of Judgment and Life After Death—including even an antichrist, being whispered to by a serpentine devil. Again, these ancient artworks were designed to instill devotion, if not fear, in the faithful, but they also reflect a master painter's ability to render human form and to tell stories through human actions and gestures, not obscure religious symbolism.

There is drama in every one of the frescoes and you are swept along in this compelling depiction of the end times. You feel exultation at the assumption of the righteous into heaven and dread at how well Signorelli depicts the descent of the damned into hell.

And, if all of that is too overwhelming, as you leave the Duomo and emerge into the sunlight, my favorite gelato place is just a block or so away on the right (check out the *nocciola*). ▲

Frank Van Riper is a Washington D.C.-based professional photographer, author and columnist [www.TalkingPhotography.com]. He teaches photography at Photoworks in Glen Echo Park, Md., and leads photography workshops in Maine and in Italy with his wife and professional partner Judith Goodman. For more information, visit www.GVRphoto.com, under workshops. His latest book, "Recovered Memory: New York and Paris 1960-1980," will be published this fall by Daylight Books.

Gateway to San Diego's Little Italy during a festival. Paul Nestor / Little Italy Association of San Diego

The

A food mecca.

"The hottest place in San Diego County to eat, live and play."

"One of the U.S.'s Top 10 neighborhoods for millennials."

"A sophisticated and thriving urban community."

Such is the overall tone of the local and national media coverage of San Diego's Little Italy. The waterfront neighborhood, once the core of the city's Italian community, is indeed a favorite destination for locals and tourists alike.

That is in stark contrast to the deteriorated state of the area not too long ago; after being home, from the late 1800s to the early 1970s, to Italian immigrants, mostly fishermen employed in the then booming tuna fishing industry, San Diego's Little Italy was gradually abandoned. The construction of the Interstate 5 freeway, which cut through the neighborhood displacing many families took its toll. So did the decline of the tuna fishing industry, which had attracted many Italians to San Diego, especially after the disastrous San Francisco's earthquake of 1906.

In an attempt to save Little Italy, a group of the neighborhood's business and property owners came together in 1996 to form the Little Italy Association of San Diego, a nonprofit district management corporation aimed at reviving the area. Today it is regarded as a model of urban redevelopment nationwide.

"We wanted to ensure that our Little Italy would not decline, as it was happening to the few Little Italys left in the country," Marco Li Mandri, chief executive administrator of the Association, told me during a tour of the neighborhood.

Today, San Diego's Little Italy is a place where modern and traditional coexist: old-style restaurants and food shops stand next to the hippest eateries in town; and few remaining historic fishermen's cottages survive, somewhat dwarfed by the recently constructed towering condos that sell for millions. Several new piazzas are

Little Italy Association of San Diego

Renaissance of San Diego's Little Italy

By Silvia Donati

under construction, including Piazza della Famiglia, which will become Little Italy's main square.

"The value of Italy is in its piazzas, so we're taking this concept to San Diego's Little Italy," said Li Mandri. "People will be able to eat and sit at the piazza and watch people, like they do in Italy."

Common issues faced by Little Italys include how to survive without losing historical and cultural significance, and how to maintain the old neighborhood's vitality without stereotyping it. How best to meet such challenges is part of a new initiative of the National Italian American Foundation.

I discussed these issues with Pasquale Verdicchio, a professor of

Paul Nestor / Little Italy Association of San Diego

Grape stomping at San Diego's Little Italy Festa

Italian and Comparative Literature at the University of California in San Diego, as we walked around San Diego's Little Italy. "Cultural presence must go hand in hand with economic and commercial redevelopment," he explained. "It's important to preserve the local memory by preserving signs of its history."

In the 1990s, with a grant from the California Council for Humanities, Verdicchio started documenting the history of San Diego's Little Italy by interviewing the neighborhood's older families and collecting old photographs. The result of his work is displayed inside the Italian Cultural Center of San Diego, a non-profit organization founded in 1981, located in a building that was originally the home of a local Italian family, the Madalena. The building is historically significant because it would later become part of Our Lady of the Rosary Church, the Italian community's parish built thanks to Italian fishermen's funds. The annual procession of the Madonna del Lume, protector of the fishermen, still departs from the church. It's celebrated concurrently with the Sicilian town of Porticello, the ancestral home of many of the Sicilian fishermen who settled in San Diego (the other major ancestral town represented in San Diego's early Italian immigration is Riva Trigoso, Liguria).

San Diego's Little Italy occupies 48 blocks in downtown San Diego, near the waterfront. The main commercial thoroughfare is India Street, where a big Little Italy neighborhood sign welcomes visitors. A tiled mosaic on its left pillar depicts the tuna fishing industry, which was so important to the growth of the neighborhood; a portrayal of the fishermen's families is on the right pillar. Banners celebrating prominent Italians and Italian Americans hang on lampposts; granite plaques around the neighborhood indicate the contributions of local families. Every Saturday morning, the Mercato farmer's market is said to attract as many as 10,000 visitors. Italian and Italian-inspired restaurants, cafés and shops draw visitors to India Street and neighboring streets.

Meanwhile, San Diego's Little Italy is also attracting some immigrants from Italy as well. One of the popular cafés is Pappalecco, where I stopped for coffee. Skeptical as I am about drinking good espresso in America, I was pleasantly surprised by the macchiato I was served. Intrigued, I inquired about the people behind Pappalecco and learned that it is owned by two Tuscan-born brothers, Francesco and Lorenzo Bucci, who

SD Italian American Archive/P. Verdicchio

Above: Tait's Meat Market and Grocery at India and Beech streets, Little Italy, c. 1930

Paul Nestor / Little Italy Association of San Diego

are part of a recent wave of young Italian immigrants setting up businesses in San Diego's Little Italy. They opened the first Pappalecco location in Little Italy 10 years ago and, in 2017, they celebrated the opening of their fifth location in San Diego County.

"I strongly believe that there should be more Italy in Little Italy," Francesco said. "There is not another authentic Italian cafe besides Pappalecco."

Authenticity is, indeed, at the core of the brothers' mission, and Pappalecco is reminiscent of Italy, both in the quality of the products served (which include gelato, pizza and panini) ➤

Sidewalk in San Diego's Little Italy

Lowe Llaguno

and in its amiable atmosphere. Guido Nistri and Valentina Di Pietro are also part of this recent wave of Italian immigration. The couple from northern Italy owns, with chef Fabrizio Cavallini from Emilia-Romagna, two popular restaurants on Fir Street—Bencotto, whose signature is the pasta exhibition tray served tableside, and Monello, which has introduced Milan-style *aperitivo* to the neighborhood. Initially, Valentina said, they did not want to open in Little Italy, thinking it was too cliché, but the commercial space that became available was perfect for the modern concept they had in mind for their restaurants. Thus came Bencotto in 2010, and Monello, next door, in 2014.

Valentina thinks the neighborhood still has an Italian feel. "You can walk around, you know everybody, you have stores at walking distance," she said. "I think Americans like the Italian feeling of community, of a 'small world,' the closeness of everything, like in Italy. I personally enjoy the energy, the modern feeling, and the location: close to the water, yet with an urban look."

The most recent addition to the Italian restaurant scene has been Civico 1845, which opened in June 2015 and is owned by two young brothers from Cosenza, Dario and Pietro Gallo. Civico 1845 features classic

Paul Nestor / Little Italy Association of San Diego

Taste of Little Italy festival outside of Civico 1845 restaurant

Other Prominent Little Italys

By Silvia Donati

For many Italian immigrants to the United States a century, and more, ago, a city's Little Italy represented a safe place in an unfamiliar, often scary, new country. There, they could still hear Italian spoken, find food they knew, and feel part of a community.

As Italian immigrant families assimilated and became increasingly wealthy, they moved to the suburbs. At the same time, urban changes transformed the character of Little Italys. While many Italian Americans still feel a sense of attachment to their local Little Italy, these neighborhoods aren't what they used to be. Jerry Krase, professor emeritus of sociology at Brooklyn College, says too often they are "preserved as spectacles for the appreciation of tourists."

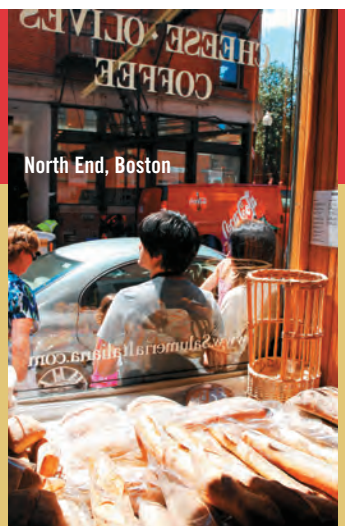
While most Little Italys are struggling to find ways to survive, many of their proponents would resist Krase's "ethnic theme park" perspective. With that in mind, here's a roundup of the prominent Little Italys in the United States:

• Mulberry Street, Manhattan, New York City — Ninety-five percent of Italian immigrants arrived in New York City. They looked for a place to live close to where the ferry dropped them off, i.e. Mulberry Street. This was once one of the largest and most thriving Little Italys in America, spanning more than 50 blocks, home to almost 10,000 Italians. Today, with the expansion of neighboring Chinatown and gentrification, only three blocks remain, along with a few good restaurants, festivals and an Italian American museum, to carry on the traditions and culinary experience.

Arthur Avenue, The Bronx, New York City

• Arthur Avenue, The Bronx, New York City — Some say the real Little Italy of New York is in the Bronx, on Arthur Avenue. It has a small-town feel, its blocks lined with traditional restaurants, artisanal food shops, and the Arthur Avenue Retail Market that attract many loyal shoppers. "Many of the businesses here have been around for nearly 100 years or more and are still owned by descendants of their original founders," says Alissa Tucker, assistant director of the Belmont Business Improvement District.

• North End, Boston — Despite going through tremendous gentrification, Boston's historic North End has managed to retain an Italian feel. Even the newcomers have been respectful of the community they found, which has helped save it. "They want to live in an Italian neighborhood," says Boston University professor James Pasto, an expert on the history of the North End. "They don't want to change it too much." The recent opening of the first Italian American bookstore, I AM Books, is a testament to the liveliness of this Italian American neighborhood.



North End, Boston

Silvia Donati

Vintage Italian fisherman's house in San Diego's Little Italy today

recipes with a modern twist and vegan versions of Italian classics (this is health-conscious California, after all).

Dario has lived in San Diego's Little Italy since he moved from southern Italy in 2014. "I love to be able to walk around the neighborhood, enjoy a small cup of espresso and chat in Italian before I go to work," he says. "Because sometimes, when you're so far away from home, this is what you don't want to lose."

It's a sentiment echoed by Francesco Bucci of Pappalecco. "I love walking around and then hiding away into a couple of restaurants that are full of Italians," he says. "They always ask me... 'Che bevi?' (What would you like to drink?). It makes me feel at home." ▲

Silvia Donati is a freelance journalist. A native of Bologna, she divides her time between Italy and California, which she considers her second home. Silvia specializes in everything Italy-related and has a passion for Italian American topics.

For more information:
Little Italy Association of San Diego: www.littleitalysd.com
Italian Cultural Center of San Diego: http://icc-sd.org/
Pappalecco: www.pappalecco.com
Bencotto & Monello: www.lovebencotto.com
Civico 1845: www.civico1845.com

Pappalecco

Chef Lorenzo Bucci of Pappalecco

San Franciosco

• South Philly, Philadelphia — By 1900, South Philly had the second-largest Italian American community. While other ethnic communities have now settled in the area, the neighborhood has maintained several traditional shops and restaurants, some run by third-, fourth-, and fifth-generation proprietors. The Italian Market occupies about 10 blocks on Ninth Street and is one of the oldest and largest open-air markets in America—though today, Italian booths and shops stand side-by-side with those of other ethnicities. The National Italian Museum of America is in the works.

• Taylor Street, Chicago — The large Italian population that settled around Taylor Street in Chicago's Near West Side in the 19th and early 20th centuries began declining in the 1950s with construction of the University of Illinois campus, and then the Eisenhower Expressway, and finally gentrification. Signs of the neighborhood's Italian past can still be found in its many Italian restaurants, the National Italian American Sports Hall of Fame, Piazza DiMaggio, and our Lady of Pompeii Church.

• Federal Hill, Providence, R.I. — Italians started moving heavily into the neighborhood, shared with the Irish, in the early 20th century. While it is more diverse today, "the Hill," and Atwells Avenue in particular, are still the center of the city's Italian American community. The annual Columbus Day Festival is recognized as one of the best nationwide. De Pasquale Square is reminiscent of an Italian piazza, and several of its traditional restaurants and shops are still family-owned.

• The Hill, St. Louis — Italians, mainly from northern Italy and Sicily, settled in the area starting in the late 19th century, attracted by jobs in nearby plants. "I do feel the Hill has lost some of its Italian feel because I rarely hear people speaking Italian on a daily basis anymore," says LynnMarie Alexander, director of the Hill Neighborhood Center. The cohesive neighborhood is home to many locally renowned Italian American eateries, grocery stores, salons, and two bocce gardens. It hosts several Italian-inspired festivals.

• North Beach, San Francisco — Much like other Little Italys, San Francisco's North Beach saw a decline of its Italian population after the 1950s. Today, the most obvious sign of its Italian heritage is the number of Italian restaurants and cafés. Saints Peter and Paul Church is still the beloved home church of San Francisco's Italian-American community. Libreria Pino, a bookstore specializing in Italian books, music and film, recently opened; and the Museo Italo Americano, with its exhibitions and Italian language classes, is nearby in the Marina.

• Baltimore, Little Italy — While suffering similar problems as other Little Italys, Baltimore's Little Italy has benefited from the growing, bustling, touristy development of the city's popular Inner Harbor, an easy walk directly to its west. This quaint neighborhood is lined with well-kept 19th-century row houses and boasts a family-run Italian restaurant on nearly every corner, plus charming cafes and bakeries. A tight-knit Italian community, it features bocce courts, open-air cinema in the summer, the Star-Spangled-Banner Flag House, Italian festivals, a Civil War museum, and events at Saint Leo the Great Roman Catholic Church. It's even accessible by water taxi!

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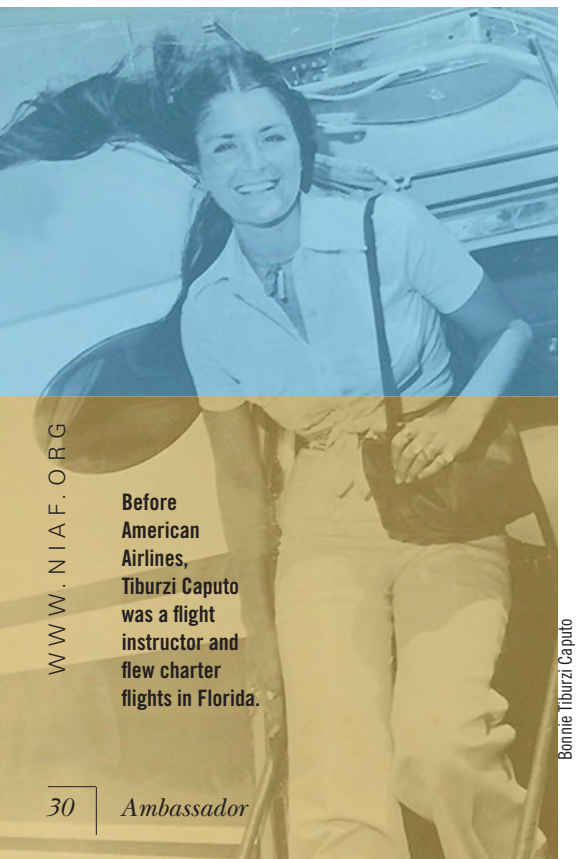
Flying High Well Grounded

Bonnie Tiburzi Caputo First Woman Pilot for a Major U.S. Airline

By Michelle Fabio

Recently honored by **American Airlines** with the creation of a Film Independent Award in her name, **Bonnie Tiburzi Caputo** was inspired by her father to become an airline pilot. After 26 years, with a family of her own, she hung up her wings and began mentoring younger generations of women aviators from the ground.

Above: American Airlines pilot Bonnie Tiburzi Caputo



Bonnie Tiburzi Caputo

Before American Airlines, Tiburzi Caputo was a flight instructor and flew charter flights in Florida.

In 1973, when Tiburzi Caputo arrived at American Airlines' Flight Academy in Dallas, officials didn't have a uniform for her. At the time, no one had even thought about what a woman pilot might wear. So she designed her own.

Flight school was an important stop on Tiburzi Caputo's journey to becoming the first woman pilot for a major U.S. carrier, but her path began long before that. And, like many Italian Americans, it was paved by family and, of course, food.

Tiburzi Caputo remembers her father Gus as a real-life, swashbuckling Errol Flynn, complete with white silk scarf tied around his neck, always undertaking another adventure.

August Robert ("Gus") Tiburzi, whose parents settled in New Jersey from Abruzzo, started flying just 20 years after the Wright Brothers built their first practical airplane. He served with the U.S. Air Force's Air Transport Command during World War II, flying missions through the Amazon Jungle. He later flew with TWA and SAS as a commercial pilot.

Gus, who called his daughter a "natural flier" in a 1973 New York Times article, began teaching Bonnie at his flight school when she was 12 years old. By age 17, she had earned her private pilot's license. After serving as an au pair in Paris, Bonnie worked as a charter pilot and flight instructor in Florida, teaching mostly men, while applying unsuccessfully for an airline job.

Exposed to a high-flying lifestyle from an early age, Tiburzi Caputo's career choice wasn't surprising, except for one thing: In the early 1970s, it wasn't a given that a woman could become a pilot for a major U.S. airline. But, in 1973, at age 24, she did just that.

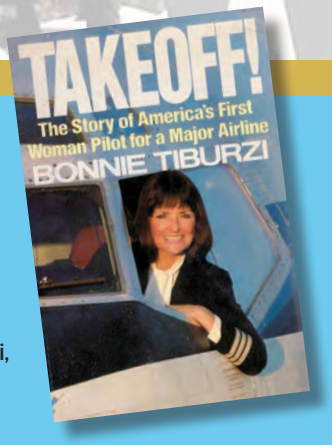
American Airlines

Bonnie Tiburzi Caputo (center) with her graduating class at American Airlines' Flight Academy, 1973.

AA pilot Bonnie Tiburzi Caputo, c. 1973

Bonnie Tiburzi Caputo

August Robert "Gus" Tiburzi, Bonnie's father in what she believes is his Air Traffic Command uniform



After passing special tests to prove she was strong enough to pilot a jetliner, Tiburzi Caputo graduated from the academy with "excellent" qualifications, according to American Airlines (AA). She earned her pilot's wings and began as a flight engineer, the lowest rank, with a starting monthly salary of $675.

"There certainly is something thrilling about taking the controls of an aircraft—a beauty of a beast," said Tiburzi Caputo, "and being able to maneuver it around tumultuous weather patterns or glide through a silky sky to your destination."

But the flying atmosphere in 1973 wasn't quite set up to include women. On her first day flying into Chicago O'Hare International Airport, Tiburzi Caputo learned women weren't allowed in the pilot's lounge. Her colleagues fixed that by writing "and Bonnie, too" under the "Male Crew Members Only" sign.

Although Tiburzi Caputo started out often assigned to the undesirable 6 a.m. route from JFK to Albany, she quickly moved up the ranks and was able to arrange her schedule to be home with her family as much as possible. In her 26 years with AA, she served as a captain on the Boeing 727, Boeing 757 and Boeing 767, and logged approximately 23,000 hours.

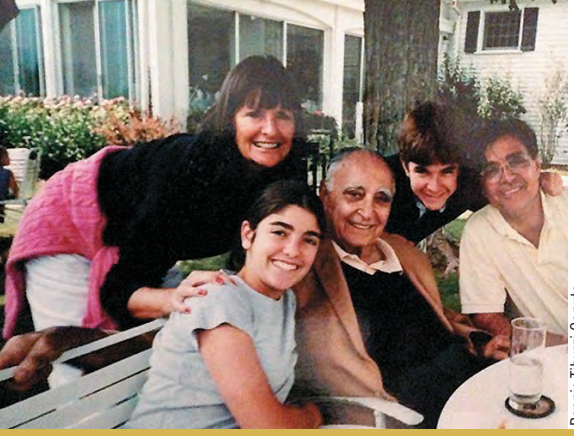
In the midst of her career as a pilot, Tiburzi Caputo was awarded the Amita Award honoring Italian-American Women of Achievement. The award was rather fitting, as her Italian heritage grounded her in many ways.

Indeed, the pull to her family on the ground led Tiburzi Caputo to take early retirement from AA at age 50. She experienced a monumental "shift in her priorities" as she chose to spend more time with her husband, Bruce, and children, Tony and Britt. She became a "class mother" and enjoyed teaching Tony and Britt to ski, creating playhouses with Britt, building Tony a basketball hoop—"All things mothers love to do," as Tiburzi Caputo put it.

Her strong family ties were built upon childhood memories of Italian feasts her Swedish mother, Gunvor Inga-Britt Dahlberg, learned to prepare for all the aunts, uncles and cousins who would pop in. Tiburzi Caputo recalls the kind of chaotic, several-course meals that many who grew up Italian remember, ➤

American Airlines

Bonnie Tiburzi Caputo at the 2017 Film Independent Spirit Awards



Left: Bonnie Tiburzi Caputo with daughter Britt; father-in-law Tony Caputo; son Tony; and husband, Bruce Caputo, in 1996

Bonnie Tiburzi Caputo

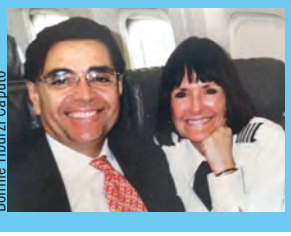
Bonnie Tiburzi Caputo with Bonnie Award winning director Chloé Zhao

Bonnie Tiburzi Caputo

Bonnie Tiburzi Caputo with her brother, Allan, also a pilot

American Airlines

Bonnie Tiburzi Caputo



Bonnie Tiburzi Caputo and her husband, Bruce Caputo, on her last flight

complete with antipasto, pasta, a meat dish such as sausage with roasted peppers, and salad, followed by store-bought cannoli.

"Thinking back to those times," Tiburzi Caputo said, "it was certainly about the food, but most of all, it was about the family."

Tiburzi Caputo's Aunt Julie, her father's sister, was the family storyteller, often inviting her young niece over to learn traditional dishes—ravioli from scratch, lasagna and "the best marinara sauce and meatballs"—while she recounted Tiburzi lore.

"Aunt Julie let me help her cook, showing how to slowly mix and heat the olive oil into the tomato paste before the rest of the ingredients were added," Tiburzi Caputo said. "I heard about how Nona would dress my father and uncle in their sailor suits, scold them and, of course, feed them! I could listen to those stories all day."

The Amita Award is just one of many Tiburzi Caputo has collected over the years, including the Amelia Earhart Award by the Northeast Chapter of Airport Managers and the Women Making History Award by the National Museum of Women's History. In 1984, she won the Women of Accomplishment Awards for the Wings Club in New York City and has been proudly active in the organization since.

Now she also has an award named for her. Last year, AA created The Bonnie Award, part of the Film Independent Spirit Awards, "to honor the innovative vision and breakthrough work of female directors." The award carries a $50,000 prize.

Tiburzi Caputo first heard about it through a phone message left by AA's Global Marketing. She and her husband had just returned from a week in Rome.

"I replayed his message a number of times because I thought it was some sort of prank call," said Tiburzi Caputo. "I'm delighted American Airlines is still promoting women and, especially now, reaching out to women in endeavors other than aviation. And I'm thrilled that they decided to include me."

On January 6, 2018, Tiburzi Caputo was at the Boa Steakhouse in West Hollywood when Chinese American director Chloé Zhao was presented the first Bonnie Award for her Western drama "The Rider," which is nominated for best feature, director, editing and cinematography at the Spirit Awards to be held in March 2018.

Later this year, Tiburzi Caputo will be inducted into the Hall of Fame of Women in Aviation International (WAI), a nonprofit organization that supports and encourages women in aviation careers and interests. Tiburzi Caputo lauds WAI's "many programs and opportunities for women of all ages to work together" and is especially honored to be recognized by them.

Tiburzi Caputo has always been committed to mentoring the next generation of women interested in STEM (science, technology, engineering and math) careers, especially since, although women continue to make strides in aviation, they still only make up between 6 and 7 percent of all pilots.

But, thanks to Tiburzi Caputo, at least women pilots for major U.S. carriers have something to wear now. In fact, her historic AA uniform is on display at the Smithsonian Air and Space Museum in Washington, D.C., signifying Tiburzi Caputo's well-earned and rightful place alongside other women pioneers in aviation. ▲

Michelle Fabio is a freelance writer based in Southern Italy and the author of "52 Things to See & Do in Calabria."

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MINORI ON THE Amalfi Coast

Story and Photography by Laura Thayer

UNCHANGED, UNDERSTATED AND OVERLOOKED

The lemon terraces above Minori

Mention the Amalfi Coast and most people think of Positano, the famous Vertical City, or the equally popular towns of Amalfi and Ravello. Yet this UNESCO World Heritage Site coastline is comprised of 13 towns tucked away along the rugged seaside, stretching out along the cliffs or nestled, nearly hidden, in the mountains. While most travelers in the area hit the big three, what about the other towns?

Just like the striking vertical landscape of Positano couldn't be more different than Ravello's graceful setting along a mountain plateau, each town on the Amalfi Coast has a unique landscape and appeal. Consider Minori. Sitting in the valley below Ravello, it offers travelers a wealth of history and charm, along with a quieter side of the Amalfi Coast.

An Ancient Roman Resort Town

Called Rheginna Minor in medieval times, the origins of Minori are among the oldest on the coastline. More importantly, here in this small town lies the ruins of an expansive Roman vacation villa dating from around the 1st century B.C. Like visitors are today, the ancient Romans must have been struck by the natural beauty of the setting. While there are traces of Roman ruins along the Amalfi Coast, the Villa Romana is largest uncovered in the area, spreading over 2,500 square feet.

This multi-level villa features an impressive *ninfeo*, complete with mosaics, frescoes, and evidence of what was once a waterfall. The courtyard garden features a pool and is lined on two sides with a portico. While it's no surprise that Minori is a popular resort town today, a visit to the Villa Romana offers visitors the chance to imagine how the Romans savored holidays on the Amalfi Coast centuries ago.

Interior of Basilica di Santa Trofimena

Boats on Minori's beach

Santa Trofimena – Minori's Patron Saint

Minori was tightly connected with the powerful republic of Amalfi during the Middle Ages. The town was particularly noted for its ship building prowess and its special patron saint. In 640 A.D., so the religious tradition goes, the relics of Santa Trofimena, who had been martyred in Sicily, washed ashore in Minori. The miraculous arrival lead to the construction of the Church of Santa Trofimena, one of the most spectacular along the Amalfi Coast. The relics were treasured along the entire coastline. Santa Trofimena was considered the patron saint of the Amalfi Coast until relics of St. Andrew arrived in the early 13th century.

The relics of Santa Trofimena have been fraught with a series of misadventures. In the 9th century, Sicard, the Prince of Benevento, raided the Amalfi Coast and carried them away to his church in Benevento. After this dramatic event, and their eventual return, the saint's relics were carefully hidden in the church. So carefully, in fact, that their exact location was lost over time. During the 18th-century remodeling of the church, the relics were rediscovered on the night of November 27, 1793, much to the joy of the town's faithful who had been praying for their return.

Santa Trofimena is close to the heart of the locals, who celebrate their saint three times a year. The festival on November 5 marks the traditional day the saint's relics arrived in Minori. On November 27, a celebration begins the night before and continues throughout the day to mark the rediscovery of the relics in the 18th century. Then, on July 13, the summer festival for Santa Trofimena honors the date the relics were returned to Minori from Benevento. With special celebrations in the church, elaborate processions carrying a statue of the saint through town, and fireworks over the sea after dark, seeing one of Minori's festivals for Santa Trofimena is a moving experience.

Hiking Among Lemon Groves

Traditions are carefully preserved in Minori, where the cultivation of the region's unique variety of lemon, called the *sfusato amalfitano*, is still passed down from one generation to the next. With the perfect balance of sunshine and protection, the mountain slopes above Minori are the ideal microclimate for growing lemons. The terraced gardens carved out of the mountainside are a marvel of agricultural engineering, with their cleverly designed system of interconnected canals and irrigation tanks. Today, the terraces of lemons are still carefully looked after, and Minori's lemons are painstakingly harvested by hand and carried down the mountain to be sold throughout Italy and Europe.

High above Minori, the *Sentiero dei Limoni*, or the Pathway of Lemons, leads through terraced lemon groves from Minori to the neighboring town of Maiori. Walking this pathway offers a rustic escape with the bonus of a gorgeous view overlooking Minori. ➤

To enjoy the walk, look for signs in the center of Minori pointing to the *Campanile dell' Annunziata*. A narrow staircase leads through passageways lined by houses and gardens until reaching the top of town where the view opens with a sight of a beautiful bell tower. With its intricate Byzantine-Arab style, it is all that remains of the 12th-century Church of the Annunciation.

Not far from the bell tower, the *Sentiero dei Limoni* sets off along the mountainside toward the sea flanked by terraced lemon groves. From the Belvedere Mortella overlook, named after the myrtle trees growing naturally in the area, there's a panoramic view of Minori, from the beach to the dome of Santa Trofimena and all the way into the valley. Ravello sits in the mountains and Amalfi's watchtower can be spotted in the distance. It's a peaceful spot to take it all in, and realize that in so many ways life has changed very little over the centuries in Minori.

Eleventh-century Campanile dell' Annunziata located in the vineyards and lemon groves above Minori

Villa Romana

A Taste of Minori

Naturally, the lemons grown in Minori are prized ingredients in the local cuisine. With its aromatic peel, the *sfusato amalfitano* lemon is particularly well suited for *limoncello*, a traditional liqueur infused with lemon rinds. *Limoncello* production remains strong in Minori, and it's a flavor that simply must be sampled ice cold at the end of a meal when it's typically served. The lemon is also the star of local pasta dishes, fish recipes, and, of course, desserts.

The place to sample local sweets in Minori is Sal de Riso, a bakery and restaurant created by Minori native Salvatore de Riso, one of Italy's most noted pastry chefs. Step inside the brightly colored interior to find an incredible selection of pastries, cakes and gelato. The only problem is choosing what to try first! To sample a local dessert highlighting the lemon, you can't go wrong with *Delizia al Limone*, a refreshing lemon cake covered with a lemon infused cream.

Thanks to the river running down from the mountains to power mills, Minori once had a strong tradition of pasta making. Today there's still a type of pasta called *'Ndunderi* that is only made in Minori. These small dumplings are like gnocchi, yet are made with flour and ricotta, and are often served with a simple tomato sauce or a rich ragu with sausage.

The town takes great pride in their gastronomic heritage, which is celebrated each year during Gusta Minori (A Taste of Minori Festival) in August. This multi-day festival showcases culinary traditions and local products along with cultural entertainment for an all-around tasty event.

Set in a landscape surrounded by natural beauty, Minori is a rare capsule of history, tradition, and outstanding food—that dream combination that lures travelers from around the world. Next time you're on the Amalfi Coast, take time to explore Minori. You won't regret it! ▲

Laura Thayer is a writer and photographer living on the Amalfi Coast since 2007. Her work has appeared in previous issues of Ambassador as well as Italia! magazine, Fodor's, and DK Eyewitness guidebooks. Enjoy more of the Amalfi Coast lifestyle at her website www.ciaoamalfi.com.

Noted Italian pastry chef Salvatore de Riso, making Delizia al Limone at his Minori bakery and restaurant, Sal de Riso

Sal de Riso

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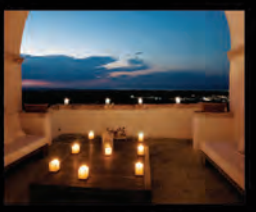

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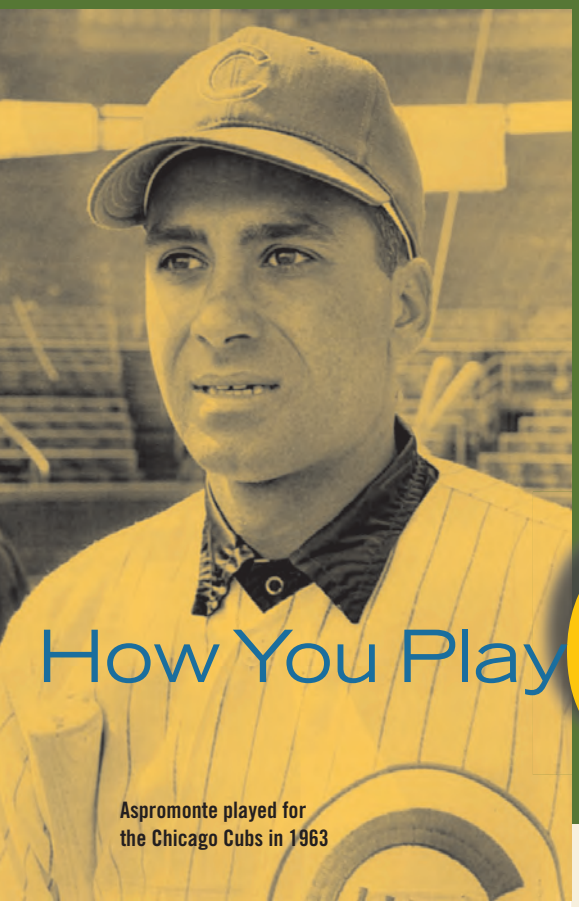
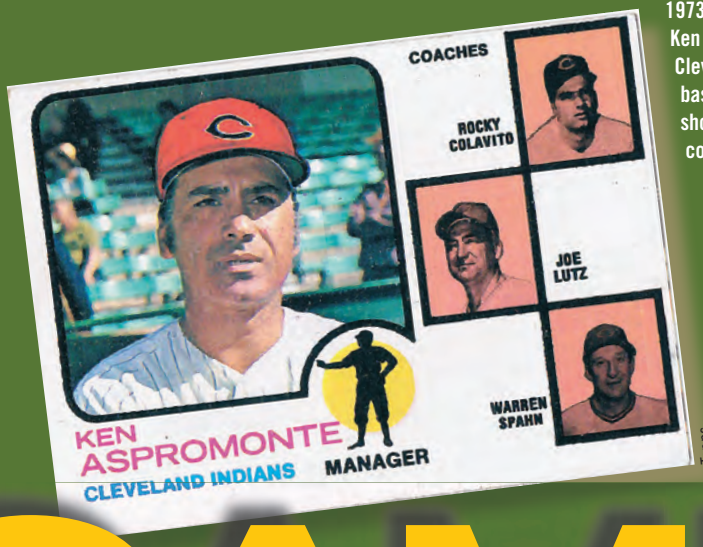


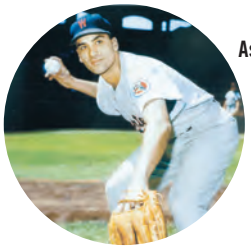
Aspromonte played for the Chicago Cubs in 1963



1973 Topps Ken Aspromonte Cleveland Indians baseball card showing his coaching staff

How You Play THE GAME

Ken Aspromonte's BIG-LEAGUE LIFE



Aspromonte played for the Washington Senators from 1958-60

By Lawrence Baldassaro

Courtesy of Ken Aspromonte

Ken Aspromonte played for the Chicago Cubs in 1962-63 against his brother Bob Aspromonte, who played for the Houston Colt .45s, a National League expansion team.

Early in his big-league baseball career, Ken Aspromonte got a batting tip from Boston Red Sox slugger and future Hall of Famer Ted Williams. The 25-year-old rookie infielder had been called up to the majors on September 2, 1957, after an outstanding season in which he hit a league-leading .344 with the San Francisco Seals, Boston's AAA-minor-league affiliate in the Pacific Coast League. During a mid-September game, Aspromonte was kneeling in the on-deck circle, casually scanning the crowd in the stands, awaiting his turn at bat. When he returned to the dugout, Williams, one of the most astute students of the craft of hitting in baseball history, confronted the rookie.

In a recent interview with me, Aspromonte recalled Williams telling him, "Don't ever look into the stands. There's too many white shirts. It'll blur your vision. You need to look at the green grass in front of you. That makes the ball easier to see coming from the pitcher."

Aspromonte's response? "Thanks, Ted, I appreciate that very much."

Aspromonte's time with the Red Sox in the 1957-58 seasons was just part of a varied and fascinating life. He served in the military, had a seven-year career as a major-league ballplayer, played in Japan for three years, then managed the Cleveland Indians. Following his retirement from baseball, he and his brother Bob owned a Coors Beer distributorship in Houston. During his time with Coors, Ken became a licensed pilot, and he continues to fly to this day.

One constant throughout the various aspects of Aspromonte's career has been his pride in, and commitment to, his Italian heritage—a formative part of his life from the beginning.

The grandson of immigrants from Calabria and Basilicata, and the son of Angelo and Laura (Rossano) Aspromonte, he grew up in Brooklyn at a time when its population was predominantly Italian and Jewish. His maternal grandfather sold produce door-to-door from a horse-drawn cart, at times accompanied by his grandson.

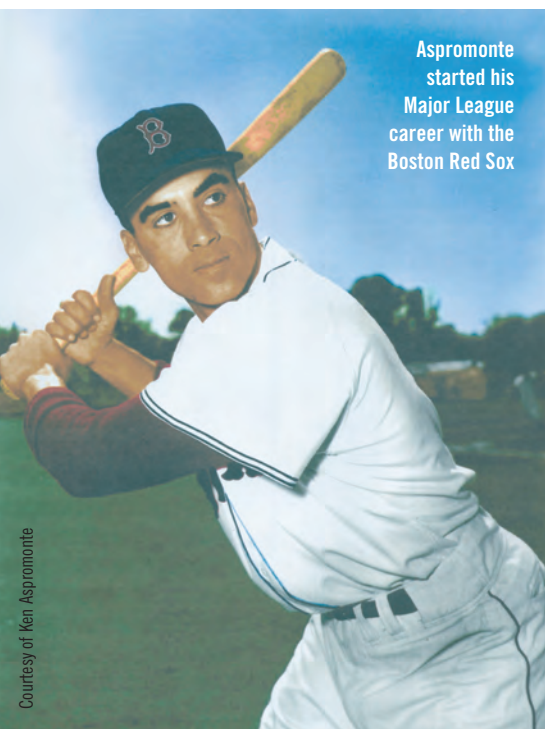
Don Oldenburg / NIAF

Aspromonte and MLB Hall of Famer Mike Piazza at a NIAF VIP dinner in October, 2016

"I was nine years old and I used to go with him and his horse, Sadie," Aspromonte recalled. "People in the tenement buildings would drop a long line with a basket on the end, and my grandfather would fill the basket with food and they'd pull it up. Then, the people would put money in the basket and send it back down.

"I used to put his horse away in a garage with a bunch of hay," he added. "Then, I'd go inside and he had me squashing grapes for his wine."

When Aspromonte was growing up, baseball was America's undisputed pastime, and Brooklyn was a hotbed of amateur ball. Both Ken and Bob played for Lafayette High School and for various sandlot teams in the area. Both ended up in the major leagues. Signed out of high school by the Brooklyn Dodgers, Bob spent 12-plus seasons as an infielder for four teams between 1956 and 1971. In 2012, both brothers were inducted into the National Italian American Sports Hall of Fame.



Courtesy of Ken Aspromonte

Aspromonte started his Major League career with the Boston Red Sox

Amateur baseball in Brooklyn centered around the famed Parade Grounds, which served as a training site for several future major leaguers, including Italian Americans such as Frank and Joe Torre, Joe Pepitone, and Al "the Bull" Ferrara.

The list of other alumni who attended Lafayette High School around the same years as the Aspromonte brothers includes such notable people as TV personality Larry King and singer Vic Damone.

"The Parade Grounds was our Ebbets Field," said Aspromonte. "We had a great ball club called the Brooklyn Royals. That's what really made us pretty good ballplayers, because we were playing three or four times a week after the high school season."

Following graduation from high school, Aspromonte attended St. John's University on a baseball scholarship before the Red Sox drafted him prior to the 1950 season. After working his way through Boston's minor league system for four years, his career was interrupted by a two-year stint in the Army.

The 6-foot, 180-pound, right-handed-hitting infielder returned to the diamond in 1956, then had the breakout season with the San Francisco Seals in 1957 that earned him his call-up to the Red Sox. Aspromonte finished the 1957 season as Boston's starting second baseman. But then, on May 1, 1958, he was traded to the Washington Senators. He was disappointed with the trade, but Ted Williams offered some encouraging words. "I don't know what kind of ballplayer you're going to be," said The Splendid Splinter, "but I think you should have stayed with us."

After two-plus seasons in Washington, in May 1960, Aspromonte was traded to Cleveland, where he had his best season in the majors. As the Indians' regular second baseman, he hit .290 in 117 games. Over the next three seasons, Aspromonte played for the Indians, the Los Angeles Angels, the Milwaukee Braves, and the Chicago Cubs. In his seven-year career (1957-63), he compiled a .249 batting average.

Playing for the Cubbies, he faced future Hall of Fame pitcher Sandy Koufax, whom he knew from Lafayette High School. "I'd tell him, 'Sandy, just throw me fastballs; don't throw me any curveballs,'" recalled Aspromonte. "He'd laugh, then strike me out with a curveball."

Aspromonte considers himself fortunate to have played ball when he did. "I played in the years of Mickey Mantle and Roger Maris," he said. "Hank Aaron and Warren Spahn were teammates of mine in Milwaukee. I played with more superstars than you've got hair on your head; it was a great era. I was just so awed and lucky to put on the same uniform that they did."

His playing days did not end in 1963. Between 1964 and 1966, he played for the Chunichi Dragons and the Taiyo Whales in the Japan Central League. "It was a great experience and I really loved my time there," he told me. "They called me 'Aspro-San' ('Mr. Aspro'). It was like getting a group of guys in New York for a softball game. They had the big pot of tea in their dugout and they'd all bow to one another."

Aspromonte completed his career in Major League Baseball by managing the Cleveland Indians between 1972 and 1974. It was in his final season that he was involved in one of the most bizarre incidents in baseball history. On June 4, 1974, the Indians sponsored a 10-cent beer night, offering fans all the beer they could ➤

Topps

Back of a 1962 Topps baseball card

UPI

Cleveland Indians Manager Ken Aspromonte with Detroit Tigers Manager Billy Martin going over ground rules with Umpire John Rice, 1973

drink at 10 cents each. Aspromonte protested, telling management, "You can't do this. You're going to draw 30,000 and they will be drunk in the first inning." But his objection fell on deaf ears.

The opponents that night were the Texas Rangers, managed by legend Billy Martin. Not surprisingly, as the game progressed, the fans became increasingly rowdy. It all came to a head in the ninth inning when several overserved fans stormed onto the field and began fighting with Rangers players. At that point, Aspromonte ordered his team to take the field to help out the endangered ballplayers.

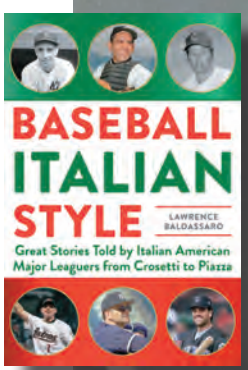
"We had 50 ballplayers fighting about a thousand hoodlums," he said. "Then we couldn't get them off the field. The umpires waited about an hour, then I lost a forfeited game. It was just ridiculous. Billy thanked me for helping him out by bringing out my team. We got along very well together as Italian Americans and were friends before, but after that we were like brothers."

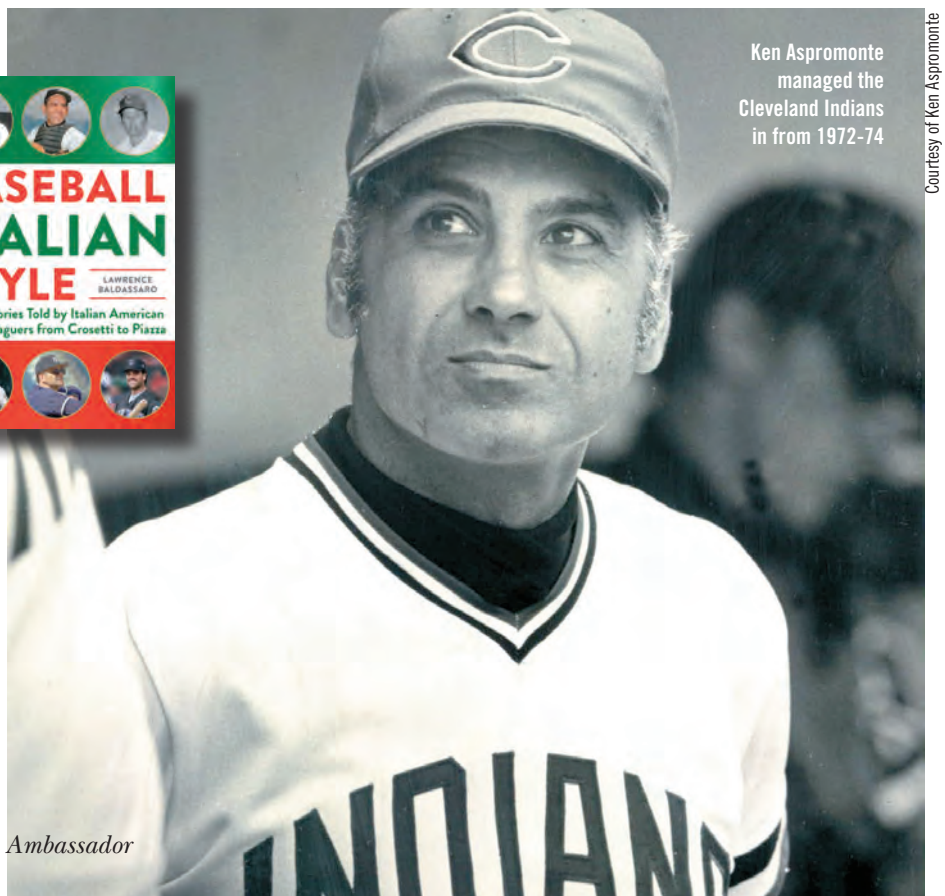
In 1976, while working as an assistant to the president of Caesar's Palace in Las Vegas, Aspromonte, together with his brother, were awarded a Coors Beer distributorship in Houston. After a successful 27-year run, they sold the business in 2002. It was during those years that Aspromonte also became involved with the National Italian American Foundation, serving as executive vice president, member of the Board of Directors, and regional vice president for the Southwest. Currently, he is a vice chairman of the Foundation.

And, remember back in 1957 when he was starting his pro career playing for the San Francisco Seals? On one of the team's many flights to ball games up and down the West Coast, Aspromonte fell for a cute airline stewardess. They got married a year later, and that season Aspromonte's batting average soared from .286 to a Pacific Coast League-leading .344. "So, I owe a lot to her," said Aspromonte, adding that he and Lori Aspromonte celebrated their 61st wedding anniversary in February.

Whether on the baseball diamond or in the board room, Ken Aspromonte has consistently demonstrated his pride in his Italian lineage, which was evident in a comment he made to me regarding his work with NIAF: "I am very pleased to be part of an organization of dedicated directors that share their time and financial commitment to helping others in our Italian American community." ▲

The entire Ken Aspromonte interview can be found in Lawrence Baldassaro's latest book, "Baseball Italian Style: Great Stories Told by Italian American Major Leaguers from Crosetti to Piazza" (Sports Publishing; March 2018). These first-person accounts (including those of eight Hall of Famers) document the evolution of Italian American participation in the national pastime.





Courtesy of Ken Aspromonte

Ken Aspromonte managed the Cleveland Indians in from 1972-74

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VIA Chiantigiana Roadtrip

Story and Photos
by Don Oldenburg

So much wine, so little time. That decanted adage could not have been more fitting early one morning last June, when 13 of us set off to imbibe on Tuscany's most renowned wine routes that staggers through the breathtaking hillsides and heartland of Italy's Chianti Classico territory.

Based at our Villa Gugliaie, surrounded by vineyards and olive groves on the Principe Corsini estate near San Casciano in Val di Pesa, 12 miles south of Florence, we were midway through a week of daytrips to Firenze, Cinque Terre and Lucca. A big item remaining on our agenda was the day-long journey along the Via Chiantigiana—the picturesque route from southeast of Florence to north of Siena—to taste some of the world's finest wines. And, because it's right there where they make the wine, this promised to be a wine lover's bucket-list day.

Meanwhile, our gang of travelers—three families, long-time best friends, including six sons between us (the youngest of each family newly graduated from college), and our own daughter-in-law—were all eager for the Sangiovese-driven road ahead.

But, from its inception, my Via Chiantigiana itinerary was corked. Fortunately, before we set off, familial intervention tempered my overly ambitious schedule of winery and village visits. So, here are a few cautionary notes, should you undertake this extraordinary **bel paese** *wine adventure, especially for the first time. And you should.*

First, do not even think about driving yourself. Hire a local driver (two, in our case, each with a large van), because you cannot safely maneuver winding, hilly, Tuscan roads from one exquisite wine tasting to the next. And, who wants to be the designated driver in Italian Wine Heaven?

Second, plan on taking two or more days, or swallow hard and trim your checklist way down for a single daytrip as we did. **Third**, start at the far end of Via Chiantigiana from your base and work your way back, because at the end of the day, you'll barely be able to utter the word "exhausted." **Fourth**, ideally, begin early at the winery where you made your primary tasting reservation days or weeks ahead, then hope for the best getting to any other reserved tastings, or don't reserve any others. **Finally**, accept that your compulsively calculated driving times between wineries, and estimates for restaurants, shopping, and quaint medieval towns, will be derailed by spontaneous drop-in tastings, and just taking a breather on a terrace somewhere, mesmerized by the Tuscan scenery.

The Castello di Fonterutoli tour guide Jury preparing the tasting

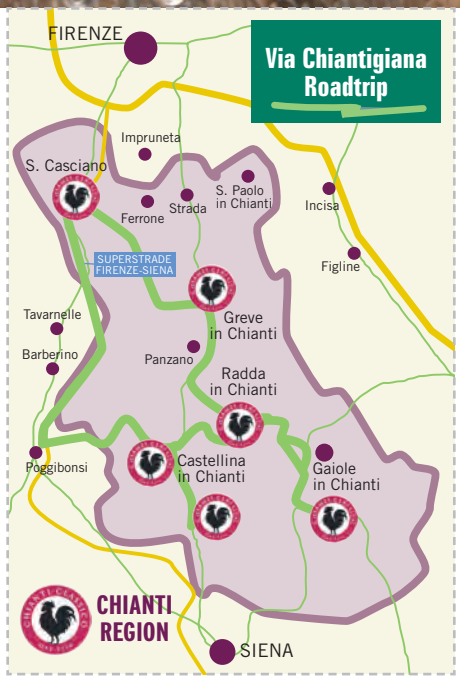
A Cautionary Tale of Tuscany's Most Toasted Wine Route

The winery, Castello di Fonterutoli

And, so, off we went with our scaled-back plan. Our amiable drivers raced down the Raccordo Autostrada Firenze-Siena, and cut corners before Poggibonsi onto local, winding, mountain roads lined with tall Tuscan Cypress and yellow mimosa bushes, partially hiding magnificent vistas of never-ending vineyards, getting us to **Castello di Fonterutoli** in time for our 10 a.m. winery tour and tasting.

This ancient Mazzei estate is located south of the town of Castellina in Chianti. Dating back to1435, Castello di Fonterutoli has been making wine for 26 generations. It is one of the oldest Chianti wineries—one reason we reserved our tour and tasting weeks in advance. The other reason: back in the day, Philip Mazzei taught Tuscan-style winemaking to none other than his friend Thomas Jefferson.

The basic tour and tasting took 75 minutes and cost $30 per person—pricey, but well worth it. Our knowledgeable guide, Jury, led us through each level of winemaking there—from the modern, gravity-fed system that eliminates electric pumps, to its rows of oak barrels in an underground, wine-aging cellar where damp limestone cave walls control humidity.



Back in the tasting room, Jury talked us through generous pours (and repours) of six fine wines—including a 2013 Mazzei "Philip" cabernet and a 2013 Mazzei "Mix 36" that blends 36 different Sangiovese clones from the Fonterutoli vineyards.

So, already buzzed by 11:30 a.m., we hit the road, blowing off the nearby acclaimed **Tenuta Casanova Winery** and the **Sant'Agnese Farm** on our way to Castellina in Chianti.

Shopping in Via della Volte tunnel in Castellina in Chianti

One of the region's most charming medieval towns and a hub along the Via Chiantigiana, **Castellina in Chianti** dates to the Etruscan era and was one of the critical outposts during the centuries-long power struggles between Florence and Siena. On hot days like ours, its ancient Via delle Volte tunnel of old stone walls, once used to defend the town, now houses attractive shops and restaurants, and provides a cool respite. The village also features several *enoteche* (wine shops), the massive, 14th-century castle, The Rocca, and 15th-century art in the Church of San Salvatore.

Roosters at a Radda in Chianti shop. They're everywhere along the Via Chiantigiana, especially the iconic Chianti black rooster.

Hello? SR 222, the route that largely follows the Via Chiantigiana, was calling us, so we skipped by the nearby Etruscan tombs and headed east for the 20-minute drive to **Radda in Chianti.** One of the region's other "most attractive" medieval towns, Radda traces its origins to 2000 B.C. Today, its streets are lined with stylish boutiques, restaurants, small hotels and, of course, an *enoteca* or two, each with a small tasting area and lots of Chianti for sale.

After a light lunch (with good house Chianti) on the umbrella-shaded terrace at the Palazzo Leopoldo Dimora Storica, we embarked on a mystery—locating an ancient convent-turned-wine-cellar, said to be hard to find on the edge of town, and confusingly called by several names. Walking 20 minutes from the town's entrance, we finally found the **Casa Chianti Classico**, whose restaurant is Al Convento, and is housed in the former Convent of Santa Maria al Prato amid ruins from the 9th century. Turned out, Casa Chianti Classico is the first "house of wine" of the Chianti Classico Wine Consortium, and has one of the largest collections of Chianti Classico labels.

Through its rubble and ruins is an enoteca at the back of the building, where a terrace overlooks miles of beautiful vineyard hillsides. Within minutes of our unreserved arrival, Roberta and Emi, who run the show, were serving our large party antipasti on the terrace while opening three bottles for a tasting (12 euros per person). The wines were decent: a Colle Bereto 2013 Chianti Classico from an 11th-century hamlet 30 miles north of Radda; a Podere Capaccia 2013 Chianti Classico made amid 12th-century village ruins three miles from Radda; and a Villa Calcinaia Chianti Classico Riserva from a Greve winery. But its charm and wine cellar inside, well stocked with rustic bottles of Chianti Classico, with the region's black rooster symbol everywhere, is what makes this old convent a great find—assuming you can find it.

Top-shelf vintage wines at Casa Chianti Classico's *enoteca*

Walking into Castello di Brolio

With the day growing shorter, our drivers insisted that we bypass the town of **Gaiole** in Chianti and, instead, go directly to the **Castello di Brolio** six miles south of Gaiole. While the unpaved, narrow road that twists up the mountainside to the castle proved challenging even to our savvy drivers, the castle itself was a moment stopped in time—a towering stone fortress and brick palace from another age. It has belonged to the Ricasoli family for nearly 800 years and is the largest winery in the Chianti Classico area—not to mention it's where Baron Bettino Ricasoli invented the Chianti formula in 1872.

We paid the five-euro entry fee to self-tour the grounds, ramparts and gardens, and were awed by the panoramic views of the vineyard-filled countryside from the top of the castle walls. The castle's interior, however, is off limits since the current Baron Ricasoli and family live there.

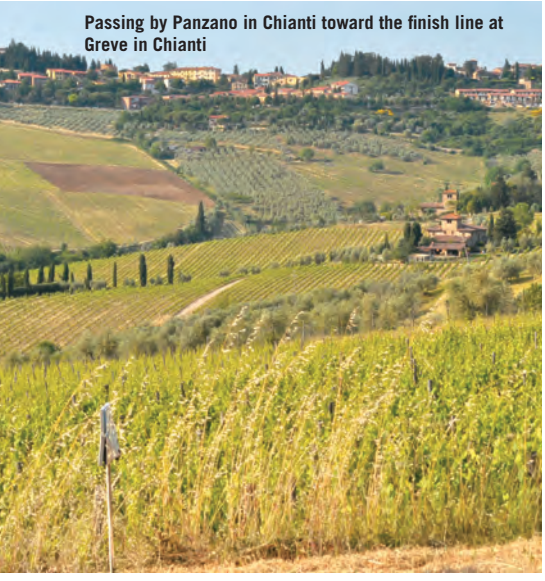
Included in the entrance fee is a tasting of three wines held at the Castello di Brolio tasting center at the foot of the mountain. By now, we had tasted so many different Chiantis that distinguishing one from another was getting harder, but the Baron Ricisole 2013 Casalferro and the 2013 Baron Ricasole Brolio distinguished themselves.

Inside Antica Macelleria Falorni, the famous Greve butcher shop founded in 1806

Statue of navigator Giovanni da Verrazzano, whose family home, Castello di Verrazzano, is in Greve

Returning to the Via Chiantigiana, we had to scratch another promising stop from our list—the **Badia a Coltibuono**, a former monastery eight miles north of Gaiole, now turned into a wine estate.

And, then, there was **Panzano in Chianti**, a pretty and sprawling hillside town that our drivers tried to convince us to stop at for dinner (we were thinking at one of their relative's restaurants). But the e-word (ex-haustion) was catching up with us, so we caught a glimpse of Panzano from the distance and headed straight to Greve.


Passing by Panzano in Chianti toward the finish line at Greve in Chianti

Always scheduled to be our last stop for a late dinner, **Greve in Chianti** is the northern gateway to the Via Chiantigiana. In the town's main square, Piazza Matteotti, stands the monument of Giovanni da Verrazzano, the navigator and discoverer of New York harbor, whose family home here, Castello di Verrazzano, dates to the 7th-9th centuries.

We stopped for a walk around Greve's wine shops (no longer able to control ourselves) and boutiques, including a not-to-be-missed, meat-filled Antica Macelleria Falorni, the famous Greve butcher shop founded in 1806. With the sun setting, we settled in for a wonderfully satisfying late dinner at Ristorante il Gallo Nero, a block off Greve's main square.

Since the restaurant had a large wine selection, we finished our long day of tastings with a Castellare Di Catellina 2015 Chicanti Classico from a winery near our day's start in Castellina, and then from two wineries near Greve, a Vitiggo 2014 Chianti Classico and a Santo Stefano 2014 Chianti Classico.

On the 25-minute drive back to our villa, our eyes barely open, none of us missed the final scratch from our list—the well-preserved, early-900s, medieval village of **Montefioralle**, just a short car ride or up-hill walk from Greve.

They say it's a great place to sit down and have a glass of Chianti. But, as we learned on this remarkable and memorable one-day roadtrip, where on the Via Chiantigiana isn't? ▲

At Castello Banfi in Montalcino

An Italian American Winemaking Family Blends Old World And New in Tuscany

By Dick Rosano

Wine in the United States had a tough year in 1919. An ill wind was blowing across the country and when it reached Washington, D.C., the elected representatives bowed to pressure from the Anti-Saloon League and other "dry crusaders."

That was the year Prohibition crashed the party in America. Just months later, the Volstead Act formalized the 18th Amendment to the Constitution and made the production of wine, beer and liquor illegal. Doors on thousands of enterprises that relied on alcohol for revenue were slammed shut.

But Prohibition only shut the front doors—the back doors remained open for anyone wily or creative enough to dodge the revenuers.

Giovanni Mariani decided to open a wine importing house in 1919, naming it Banfi in honor of his aunt Teodolinda Banfi, but the dark clouds of Prohibition followed his every move. He recognized the diminished prospects for wine in America, but, undeterred in his overall plan, shifted his focus to food products from Italy, including Montecatini Salts, Ramazotti Medicinal Bitters, and Florio Tonics.

Prohibition didn't last, but Banfi did. When the 21st Amendment repealed the 18th, Mariani moved back into the wine market, focusing on quality producers from the best of Italy's classics. He imported Brunello di Montalcino and Chianti from Tuscany, and Gattinara and Barolo from Piedmont, among other wines.

The patriarch of this wine family retained control of the import house for decades, but introduced his three

Banfi Co-CEO Cristina Mariani-May

In 1978, Harry and John Mariani bought 2,000 acres of what became the Castello Banfi estate in Montalcino, Italy

Opposite: Teodolinda Banfi

children to the trade. Daughter Joan worked there for five years and, in 1963, Giovanni, then known as John Sr., turned over the reins to his sons, John Jr. and Harry. This next generation of Mariani leaders took charge at a critical time in the evolution of Banfi Vintners.

With Prohibition far behind them and the dawn of a wine boom just ahead, the Mariani brothers plunged deeper into the market. They expanded their portfolio by sourcing from other European markets, but made a bold move in another direction. They arranged to import the wines of the Cantine Cooperative Riunite, known simply as Riunite in America, with the potential to fill wine market shelves with inexpensive wine with a modest flavor profile—just the thing newbie wine lovers in America needed as an introduction to the vinous beverage.

This wine had a grand history, having accompanied the Roman legions as they conquered the world long ago, but the Marianis had a 20th century vision for it. They wanted a light, appealing style of wine to provide a bridge for an American public that didn't have a tradition of wine with meals. The hunch proved to be a good one, for Banfi Vintners and for America. As wine consumption in this country quadrupled and quadrupled again, revenues from that "light, appealing" wine opened another historic opportunity for the Mariani family.

Relying on the sage advice of their former enologist, Ezio Rivella, John and Harry choose vineyard land that surrounded an ancient castello in Tuscany, and set about restoring the estate and planting new vines. Renaming the property Castello Banfi, and working closely with Rivella, the Marianis built a new business in the rolling hills of the Old World.

Not content to just make wine on the property, they added a *balsameria* for the production of that famous elixir, and a glass museum to display wine presses, amphorae, bottles and vases from archeological finds. Visiting the *balsameria* and glass museum alone would put Castello Banfi on the map, but the indefatigable Marianis didn't stop there.

The estate features two restaurants where exquisite meals are served to highlight the region's specialties. La Taverna, open for the midday meal, serves traditional dishes of Tuscany; and La Sala dei Grappoli's expanded menu features Italian and, more broadly, Mediterranean fare. Both restaurants provide *al fresco* dining, weather permitting, and not surprisingly feature the fine wines of the estate.

A tour of the *balsameria*, glass museum, and winery could consume your day, but plan to dine at one of the restaurants along with a tasting of selected wines in the estate hospitality center. If all this wonderful activity leaves you weary, luxury awaits you at Il Borgo, the property's hospitality suites for traveling guests, nestled among the vines and olive trees.

Fortunately for Giovanni, John, Jr., Harry and Joan, and all the rest of the Marianis, there's a new generation that is managing the business with a keen vision for the 21st century. Cousins Cristina Mariani-May and James Mariani bring their energy and education to the family business, adding to its success and broadening its appeal.

And what about the wines? Clearly, the Castello Banfi products are among the finest coming out of Tuscany, winning awards and high marks in every tasting. The line of Banfi wines includes some light, sparkling wines from its northern properties, some ➤

white wines from Tuscany, including the exquisite San Angelo Pinot Grigio, and the flagship red wines like Summus and Poggio alla Mura Brunello di Montalcino.

As deep and sensuous as these two classic wines are, though, one theme is repeated throughout the line of Banfi products. Wine geeks call it "approachability," but it's better understood as a feature of wine that makes it immediately appreciated whether the consumer is new to the experience, or a long-time *cognoscenti*. This approach combines the best of American consumerism, that is to say "enjoyment," with the classic approach to European consumerism that often highlights complexity to the detriment of quotidian pleasure.

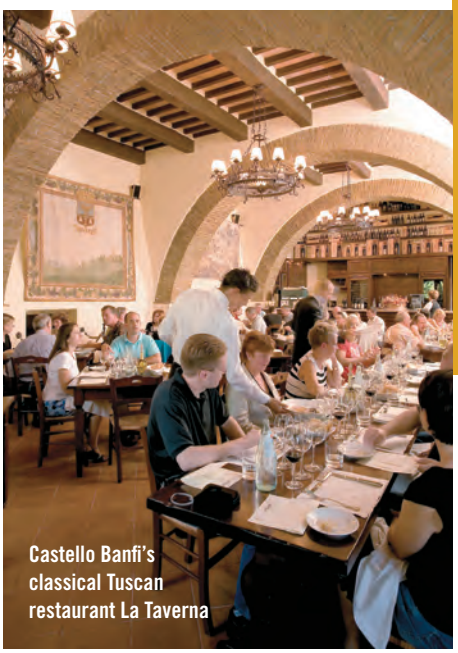
Here are some tasting notes to consider when choosing your wines from Castello Banfi. Although, this writer strongly recommends a few bottles of each for your cellar. ▲

Castello Banfi's *Balsameria*, where Salsa Etrusca, Banfi's refined, limited-production, balsamic vinegar, is made using ancient Etruscan methods.

Slovonian Oak Cask at Castello Banfi's barrel room

Castello Banfi vineyard worker carrying grapes

Outdoor dining at Castello Banfi's Il Borgo



Castello Banfi's classical Tuscan restaurant La Taverna

2016 Rosa Regale Sparkling Red (Strevi, $21)
Bright and refreshing, this wine has a role to play in every pre-dinner cocktail hour. It is deep red, and effervescent, so don't expect a salmon-colored blush wine. Score: 84

2014 Cuvée Aurora Rosé (Alta Langa, $35)
Salmon pink, strawberry and cherry aromas, vibrant sparkle and long soft acidity, luxurious pink champagne! Score: 89

2016 San Angelo Pinot Grigio (Tuscany, $19)
Floral and fruity, with a hint of tangy lemon and grapefruit on palate. Supple finish; lively acidity. Score: 88

2016 La Pettegola Vermentino (Tuscany, $20)
Soft, simple aromas of lavender open up in the glass, peach and ripe apple, followed by a touch of lime on finish. Score: 88

2015 Rosso di Montalcino (Tuscany, $27)
Smokey scents with medium red fruit aromas, soft tannins on palate, rich and silky smooth, long finish. Score: 89

2013 Poggio alle Mura Rosso di Montalcino (Tuscany, $30)
Sumptuous and smooth, tangy acidity threaded through dark fruit flavors and subtle accents of tobacco and tar. Score: 87

2013 SummuS (Tuscany, $80)
Rich and velvety, supple mouthfeel, plums and cherries highlight the flavors, with a soft brush of tobacco smoke. Score: 92

2011 Poggio alle Mura Brunello di Montalcino (Tuscany, $95)
Lush and elegant, full mouthfeel and chewy textures; plum and cherry flavors with light leather and tobacco accents. Score: 95

Dick Rosano's columns have appeared for many years in The Washington Post and other national publications. His novels set in Italy capture the beauty of the country, the flavors of the cuisine, and the history and traditions of the people. Rosano has traveled the world but Italy is his ancestral home and the insights he lends to his books bring the characters to life, the cities and countryside into focus, and the culture into high relief—whether it's the workings of the winery in "A Death in Tuscany," the azure sky and Mediterranean vistas in "A Love Lost in Positano," the intrigue in "Hunting Truffles," or the bitter conflict of Nazi occupation in "The Secret of Altamura."

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the Spring Italian American Reader

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In Frances Mayes' 1999 book "Bella Tuscany: The Sweet Life in Italy," the author of the bestselling, beautiful, alive-in-Italy memoir "Under the Tuscan Sun" writes, poignantly, this about spring and happiness:

> *"Happiness? The color of it must be spring green, impossible to describe until I see a just-hatched lizard sunning on a stone. That color, the glowing green lizard skin, repeats in every new leaf…. The regenerative power of nature explodes in every weed, stalk, branch. Working in the mild sun, I feel the green fuse of my body, too. Surges of energy, kaleidoscopic sunlight through the leaves, the soft breeze that makes me want to say the word 'zephyr'—this mindless simplicity can be called happiness."*

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© Risotto and Beyond: 100 Authentic Italian Rice Recipes for Antipasti, Soups, Salads, Risotti, One-Dish Meals, and Desserts by John Coletta, Rizzoli New York, 2018

Go ahead, it's early spring, take the time and read that again. Too bad we won't be reviewing either of the Mayes books here, but don't let that stop you from reading them. You won't regret it.

We also think you won't regret opening any of the recently published books on this installment of our seasonal Italian American reading list. This issue, we have quite a mix, fiction and nonfiction, from a whimsical children's book to a mind-blowing risotto cookbook.

Just a reminder: Some of these books have garnered critical acclaim while others travel under the literary radar. They're all written by Italian American or Italian authors, or otherwise are of interest to Italian American readers.

We provide each book's cover and a telling line or two that gives some idea what you're getting into. Like Mayes has lured the world to fall in love with Tuscany, we hope these brief glimpses will attract your springtime literary curiosity.

Benvenuti primavera! And, as always, buona lettura!

— Don Oldenburg

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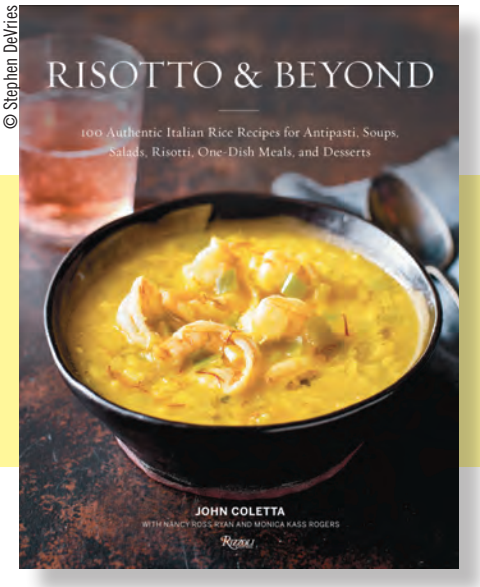

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RISOTTO & BEYOND

By John Coletta
With Nancy Ross Ryan
and Monica Kass Rogers
Rizzoli New York; 240 pages
$37.50 hardcover

At least a dozen Italian rices are well known in Italy, but few people know about them elsewhere. In America, where we consume less than 1 percent of Italy's rice exports each year, diners may have tried Arborio and Carnaroli, but hardly anybody knows balilla from Baldo. And when it comes to preparing Italian rice, most have never ventured beyond risotto. With this book, I hope to change that….

With risotto never having been my bowl of rice, life changed one day last summer, while staying in Venice, when my family, some friends and I took a *vaporetto* to Burano. The charming, colorful Venetian island is a destination in and of itself. But, as we strolled its charming, waterside streets, taking in quaint shops and cafes, always at the back of our minds was our dinner reservation at Trattoria Da Romano, outdoor table for 10.

This historic, family-run trattoria long ago earned a stellar reputation for its risotto. So, when Anthony Bourdain featured Da Romano's defining dish a few years back on his TV show "No Reservations," its popularity skyrocketed. Some cynics might dismiss Da Romano now as a "tourist restaurant," but the exceptional grilled fresh fish and seafood dishes speak for themselves. And then there's the risotto—squid ink, scampi, and especially the unforgettable Risotto di Gò, a traditional Burano risotto made with the small Ghiotto fish of the local lagoon. Its creamy, delicate texture and flavor changed everything I thought I knew about risotto.

And now, this book is changing that even more.

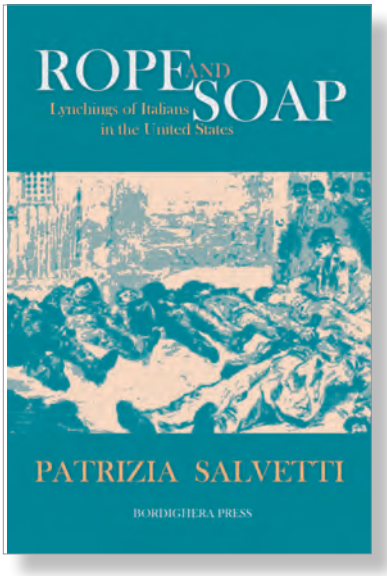
The subtitle identifies the book's range: "100 Authentic Italian Rice Recipes for Antipasti, Soups, Salads, Risotti, One-Dish Meals, and Desserts"—and those are its six chapters. But first comes an introduction, including a history of Italian rice, varieties of Italian rice, ingredient guidelines and cooking equipment needed, essential pantry items.

The book's 80 color photographs visually tempt readers from one delectable recipe to another—and not all risotto. There's Zucchini Blossoms Filled with Rice, Fresh Peas, and Mint; Chilled Rice Soup with Speck and Fennel; Warm Rice Salad with Seafood and Saffron; and Rice Pudding with Peaches. Plus just about every risotto you can imagine (though no little lagoon fish from Burano): with Artichokes and Lemon and Thyme; with Spring Pea Pesto and Fresh Mozzarella; with Pancetta, Salami, and Borlotti Beans; with Oysters and Prosecco!

Chef John Coletta introduces so many risotto recipes to your kitchen! A founding executive chef and partner of Chicago's Quartino Ristorante & Wine Bar, his regard for authenticity helped earn Quartino the Ospitalità Italiana seal, which recognizes restaurants abroad for promoting the traditions of Italian food culture.

So as you joyfully page through these recipes, and pull on your apron and roll up your sleeves to dive in, not only will Coletta be altering your risotto reality, he'll be doing it with what's genuine and traditional in mind.

— Don Oldenburg



ROPE AND SOAP: LYNCHINGS OF ITALIANS IN THE UNITED STATES

By Patrizia Salvetti
Bordighera Press; 212 pages
$18 Paperback

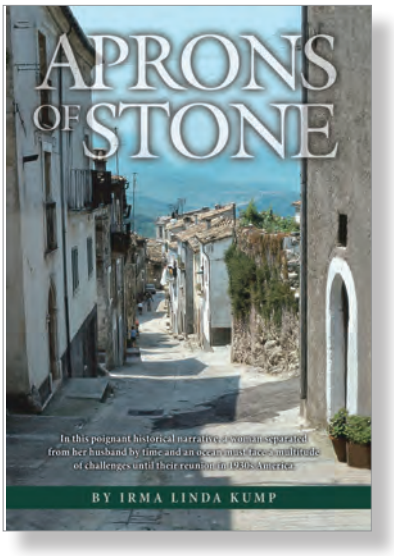
Eleven Italians, some of whom were awaiting trial while others had been already acquitted, were forcibly removed from jail by a mob and lynched in public with the in-your-face acquiescence of the authorities.

The Sacco and Vanzetti trial and executions made headlines across America during the 1920s. But there's another part of Italian immigrant history in America that's largely overlooked by students of history—death by lynching. Patrizia Salvetti's book, "Rope and Soap," does a superb job of researching and presenting this tragic period for people of Italian descent, from the late 1800s to the early 1900s. The 1891 New Orleans' hanging of 11 Italians is the largest mass lynching in U.S. history.

Salvetti, a professor of history at the University of Rome, Sapienza, employs a scholar's approach in her book. Filled with copious facts from the first page to the last, you'll get a history lesson that will enlighten you about the Italian experience in America. Why were Italians targeted for hanging? Why were they looked upon by non-Italians as a "lower rung" on the ladder toward prosperity, acceptance and justice? Salvetti provides answers with deep and insightful examination about the ethnic, political and economic factors weighing upon people of Italian ancestry.

From the Vicksburg, Miss., lynching of an Italian citizen in 1886, to the Tampa, Fla., lynching of two Italians in 1910, Salvetti delivers a powerful historical discourse. You might think this book is heavy reading, but it's actually a thought-provoking look into a weighty subject—intolerance of Italians.

— Robert Fanelli Bartus Jr.



APRONS OF STONE: A NOVEL BASED ON TRUE EVENTS

By Irma Linda Kump
iUniverse; 329 pages
$19.95 Paperback

I remember the mountain village and the women singing as they washed their clothes by the river. I can still see my mother crying on the bedroom floor, her arms flung over her wedding chest, holding a letter.

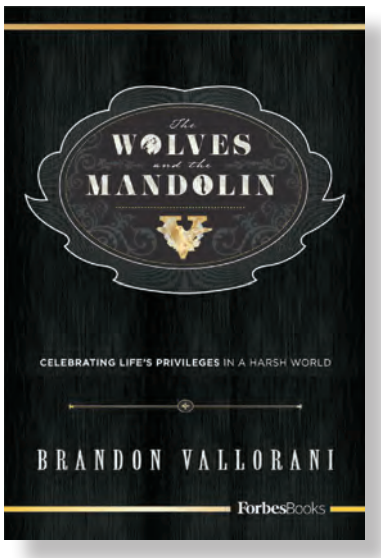
A novel based on true events, "Aprons of Stone" transforms family stories into a historical tale of trysts and truths from Abruzzo to America. As secrets of love and hardship travel back and forth between Italy's stone walkways and America's frontier towns, it evokes emotional truths not often told in emigration stories.

When Luca D'Andrea falls in love with Nola Bianca, he woos her from her dream of convent life into marriage. Immediately thereafter, Luca is called to military service in Rome in 1920. One year later, he emigrates to Boulder, Colo., intending to send for Nola, but fascism interrupts his plans.

In 1928, Luca returns for one night and flees upon learning the fascists plan to confiscate his passport and put him in prison. For years, letters become Nola's only line to Luca. When Nola and their children finally emigrate to Joliet, Ill., Nola discovers her voice in the strength she developed in Italy.

"Aprons of Stone" will leave you curious about what really happened in your great-grandparents' natal villages and adopted towns, and eager to learn more about your own family stories.

— *Kirsten Keppel*



It is a privilege to be alive, to enjoy. Though life is full of wolves, it's up to us to find the music of the mandolin that calms them and keeps us sane.

THE WOLVES AND THE MANDOLIN: CELEBRATING LIFE'S PRIVILEGES IN A HARSH WORLD

By Brandon Vallorani
ForbesBooks; 192 pages
$24.99 Hardcover

Brandon Vallorani writes an interesting book about the entrepreneurial spirit in "The Wolves and the Mandolin." The pages will not inundate or intimidate you with business and financial jargon. Instead, he draws business philosophy principles from an Italian story passed down to him.

In Abruzzo, a great uncle carrying his mandolin escapes a pack of wolves by climbing up a tree. Surrounded by wolves, the great-uncle plays his mandolin to soothe the beasts and himself. The "wolves" are the negative factors that inhibit your success, while the sound of the "mandolin" are the beautiful things in life that bring a calming effect to body and soul.

Vallorani is a good storyteller with a straightforward writing style. His techniques for marketing, sales and entrepreneurship include vignettes about friends and family, especially his great grandfather, Luigi. Vallorani points out in the book that Luigi was a warrior, immigrant and a survivor who possessed a never-quit attitude—a mind-set stressed throughout the book.

Reading the chapters, you'll get a sense of what it takes for personal and professional achievement. And you learn the importance, on your path toward success in your vocation, of taking time for what Vallorani calls "mandolin moments." He delivers a poignant message in today's fast-paced world: Live life to its fullest with good food and wine; enjoy your own "music of the mandolin" for your hard work; always embrace family; and remember from where you came.

— Robert Fanelli Bartus Jr.

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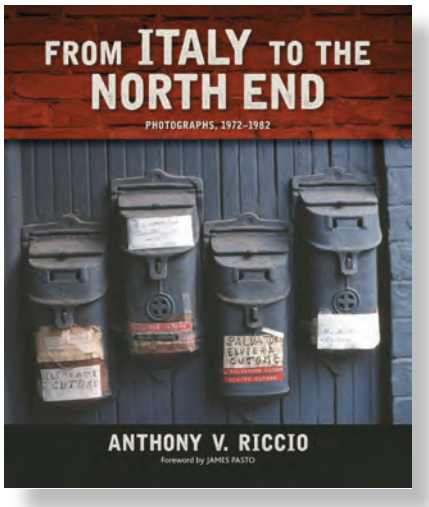

FROM ITALY TO THE NORTH END: PHOTOGRAPHS, 1972 - 1982

By Anthony V. Riccio
Excelsior Editions; 193 pages
$34.95 Hardcover

Elderly North Enders, the last custodians of the small village ethos they transported from southern Italy, carried on their old-world lifestyle, speaking provincial dialects, walking in religious processions in honor of their patron saints, shopping at fruit and vegetable stands, tending rooftop vegetable gardens, and making wine in their cellars.

Unlike many Italian American neighborhoods destroyed in the 1960s or 1970s by urban renewal project or abandoned when residents moved to the suburbs, Boston's North End remained vibrant until the late 1980s. When photographer Anthony Riccio became coordinator of the North End Senior Drop-In Center in 1978, he realized that his own connection to both sets of Italian immigrant grandparents meant that he understood the southern Italian code of proper behavior. This allowed him to become a trusted insider in the community he served. As gentrification slowly displaced the community, Riccio raced against time to document the North End's Italian American culture.

He won that race with "From Italy to the North End." Its photographs of storefronts and interiors of mom-and-pop stores, religious festivals and societies, cold-water flats, and street life scenes capture a way of life long since vanished. This visual journey will evoke powerful memories for Italian American readers and honor the twice-displaced elders, whom Riccio calls "ancestral ghosts," those who brought traditions that endured for a century beyond the migrations from southern Italy.

— *Kirsten Keppel*

This is Zaza and her dog, Pecorino (Zaza named him after her favorite cheese!) Zaza is in love with pizza. Zaza keeps notebooks on all the pizzas she's tried so she can remember her Favorite Slices.

ZAZA'S PERFECT PIE

By Elana Iaciofano
Self Published; 50 pages
$20 Paperback

Pizza, of course, is one of life's great pleasures. And books about pizza can't be far behind (unless you're hungry), especially kids' books about pizza. This book's about a little girl who loves pizza so much that she's determined to make "The Perfect Pie."

"Zaza's Perfect Pie" (for children, ages 6-11) is the story of Zaza, who, accompanied by her dog, Pecorino, experiments with all sorts of funny and creative ways in pursuit of her perfect-pizza goal. Zaza mixes her own dough, grates her own cheese, smashes tomatoes herself, tries different toppings, but none seem quite perfect. As she travels on her pizza-related adventures, Zaza learns a good lesson about perfection while also learning a lot (and teaching readers a lot) about how to make pizza.

The author, Elana Iaciofano, is a graphic designer, food stylist, photographer, and recipe developer who teaches pizza-making classes from her mobile artisanal cooking school. In "Zaza's Perfect Pie," she has created a delightful and charming children's storybook combined with a workbook and cookbook, including step-by-step illustrated cooking methods, and tested kid-friendly recipes for dough, sauce, and toppings.

The crazy-colorful illustrations are combined watercolor and colored pencil, some digital drawing and photos (especially the scrumptious food shots). The heavy-weight, smooth, coated paper is perfect for the book's encouraged crayon scribbling and ideal for messy kitchen splashes. And, not surprisingly, the author's note at the end confirms that the book is party autobiographical, a slice of life tale from Iaciofano's own love of pizza and search for the perfect pie.

— Don Oldenburg ▲

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EYEWITNESS TO THE DESTRUCTION OF WWII NAPOLI

Filmmaker Francesco Patierno's Documentary "Naples '44"

By Maria Garcia

Photos courtesy of First Run Features

During World War II, Napoli was subject to intense Allied and enemy bombing raids; during the winter months of late 1942 and early 1943, this spectacular city was felled by twice the tonnage dropped during the London Blitz. The bombs damaged or destroyed 72,000 of Napoli's buildings. When the Allied forces arrived on October 1, the Quattro Giornate (Four Days) uprising had just ended, and the retreating German army avenged that Neapolitan triumph by torching the city and destroying many museum and library archives, including 50,000 volumes at the University of Naples (established in 1224). Sewer lines were cut, three-quarters of the city's bridges were dynamited, and reservoirs were drained. The enemy also set "delay" bombs that killed hundreds of Neapolitans in the weeks following the liberation.

Previous page: Images from "Naples '44." Above clockwise: Film representation of British officer Norman Lewis while stationed in WWII Naples; "Naples '44" poster; In one of the film's "present" scenes, an image of Saint Januarius, patron saint of Naples, painted on a building; A watch inscribed "N. Lewis 9-9-43," extracted from a rocky crevice in Naples at the start of the film.
Photos courtesy of First Run Features

Into this devastated port city, a British intelligence officer arrived, horrified by the sights he had witnessed on its outskirts, including British soldiers torturing and murdering Italian civilians, and "working class housewives" driven by starvation to prostitute themselves for tins of American army rations. Norman Lewis (1908-2003) also stopped during the journey to speak with Neapolitans who had walked eight miles to harvest edible plants and net birds for that day's meal. Stationed in Napoli for one year, he witnessed the 1944 bombing of the aqueduct that left the city without water for two weeks. At the time, the harbor was being cleared of wreckage from the enemy's wanton retreat, so fishing boats could not be launched to sea.

Napoli was on her knees when, in March, Vesuvius erupted. Lewis was told to report on local conditions, and he watched as San Sebastiano disappeared under 30 feet of lava. The officer-turned-author kept a diary of his year in Napoli, and in 1978 it was published as a memoir. Neapolitan filmmaker Francesco Patierno ("The War of the Volcanoes," 2012) discovered it when he asked his father, an adolescent in 1944, to describe World War II Naples. The elder Patierno told his son to read Lewis's "Naples '44." It inspired Francesco's sublime documentary, of the same title, that opened in New York City in 2017, and is now available on DVD. The film's narration is entirely drawn from Lewis's memoir.

The expertly edited (by Francesca Fantastica Valmori) and beautifully scored (by Andrea Guerra) "Naples '44" is comprised of Patierno's footage of Napoli, archival film from World War II, and scenes from American and Italian movies. The war footage is cleverly dramatized through the clips of the movies—Roberto Rossellini's "Paisan" (1946); Mike Nichol's "Catch-22" (1960) with Alan Arkin; Sergio Corbucci's "Chi Si Ferma è Perduto" ("He Who Hesitates is Lost," 1960) that stars Totò; Duilio Coletti's "The King of Poggioreale" (1961), starring Ernest Borgnine; and Liliana Cavani's "La Pelle" ("The Skin," 1981) that features Marcello Mastroianni.

"Naples '44" is a tribute to Norman Lewis, who celebrates the indomitable spirit of Neapolitans, and who wrote that if he were to be born again, and "could choose the place of my birth, Italy would be my choice."

The following interview with Francesco Patierno, at New York City's Film Forum, in November 2017, was conducted with the assistance of producers Davide Azzolini and Francesca Barra.

Ambassador: Tell me about this close affinity you obviously feel for Norman Lewis.
Patierno: He was an atypical Anglo-Saxon, an observer. He was very empathetic to his surroundings and to the people he met. Two amazing things happened when I was reading the memoir. First, I had a dream in which Norman Lewis was in a room with me and he said: "You can direct my film, my son." In another room was Andy Warhol. I think he represents the unconventional project that I envisioned. Leslie Lewis, Norman's widow, allowed me into their home, and she entrusted me with the notebooks from which he wrote the memoir. I think the dream expressed that trust.

Ambassador: It seems so strange to me that a Neapolitan would find himself in a British soldier's memoir.
Patierno: It seems strange to me, too, but his point of view is sometimes more complicated as an outsider to Naples than it might have been if he was a native.
Davide Azzolini: There are great books on Italy during wartime, but this one is about Naples and Neapolitans. To us, it is one of the best histories ever written.

Ambassador: I would like to ask about Totò in "Chi si Ferma è Perduto." In the clips, he is a stand-in for Lewis's friend Lattarullo who was an attorney. During the war, Lattarullo gave speeches at funerals, as a *zio di Roma* [meaning the sophisticated uncle from Rome].
Patierno: Yes, Totò exemplified that person. Of course, this is a manipulation, as he is an actor in a film, but for me Totò became an interpreter in "Naples '44," not unlike Alan Arkin in clips of "Catch-22." I don't think of him as a comic actor, but instead as a great tragic actor. His face expresses the war and the times. Things that seem on the surface to be comic are actually tragic. That's Naples. People scream and shout and that covers the pain. Happiness is on the surface.

Ambassador: I always feel a sharp division between life and death when I am in Naples—life under the volcano. No? Watching the documentary, I felt that when the bombing of the aqueduct is followed by the eruption. Where did you get the footage?
Davide Azzolini: Yes, war and then the eruption! We found that footage in the U.S. National Archives. It was very high quality because the military cameras of the time were the best. Much of the footage you see, including the eruption, was expressly printed for the film, and is being seen for the first time.

Ambassador: Did you do much of the research, Francesco?
Patierno: Yes, it's the most important part. I did one-and-a-half years of research in Italy.
Francesca Barra: Francesco worked in Rome. I looked for footage in London, and Davide searched in Naples.

Ambassador: Tell me how you worked with Maria Fantastica, your editor.
Patierno: We have great creative affinity for each other. She works unconventionally. She does a lot of art videos. She very much understood what I wanted to do; I wanted it to be realistic and honest, but at the same time, I wanted to give the film light and breath. She understood that this was necessary, although not the conventional way to make a documentary.

Ambassador: So you sat at the table with her?
Patierno: Yes, all of the time. Maria does not like to talk, so we have a shorthand. I prefer women editors. I want to ensure a female point-of-view of the story.

Ambassador: There is a way that truth has to sometimes come through fiction in documentary filmmaking. Is that something that you talked about with Maria?
Patierno: Absolutely. It's the way I worked on this documentary and "The War of the Volcanoes" with editor Renata Salvatore.

Ambassador: You did not mention the Quattro Giornate rebellion in the documentary.
Patierno: In my first cut, I included it, but then I cut it. It would be a different film.
Azzolini: It is an iconic moment, but Lewis arrived afterward.

Ambassador: What did Napoli itself give you that made you an artist?
Patierno: An energy that doesn't exist in other parts of Italy because it is a city that continually changes. It is like the volcano. I went to the University of Naples to study architecture. Then I needed distance from Naples, so I went to Rome. Probably this distance is what allowed me to tell the story of "Naples '44."

Ambassador: I want to ask you about our shared passion for Anna Magnani. Critics are sharply divided as to whether she was truly a great actress or she always played Anna Magnani.
Barra: Can you imagine that? She's one of the great actresses.
Patierno: My one frustration as a director is that I will never get to direct Anna Magnani! Did you know that [Federico] Fellini appears in "Naples '44"?
Azzolini: In the clip of "Paisan," when the soldier stops and goes into a woman's house to get water. She says: "Please follow me." In the crowd you see the young Fellini.

Ambassador: I have three books on World War II Italy, and none of them devote very many pages to Napoli.
Patierno: It is true that not many people know this history.
Azzolini: Americans don't know because the Salerno landings were the success, and few realize the story went on for another two years. For Neapolitans, the continued bombing made it hard to distinguish between occupation from liberation. ▲

Maria Garcia is a New York City-based author, writer and frequent contributor to Ambassador magazine. Her reviews and feature articles also appear regularly in Film Journal International and Cineaste. Her book, "Cinematic Quests for Identity: The Hero's Encounter with the Beast," was published in 2015. Visit her Facebook page, MariaGarciaNYC.

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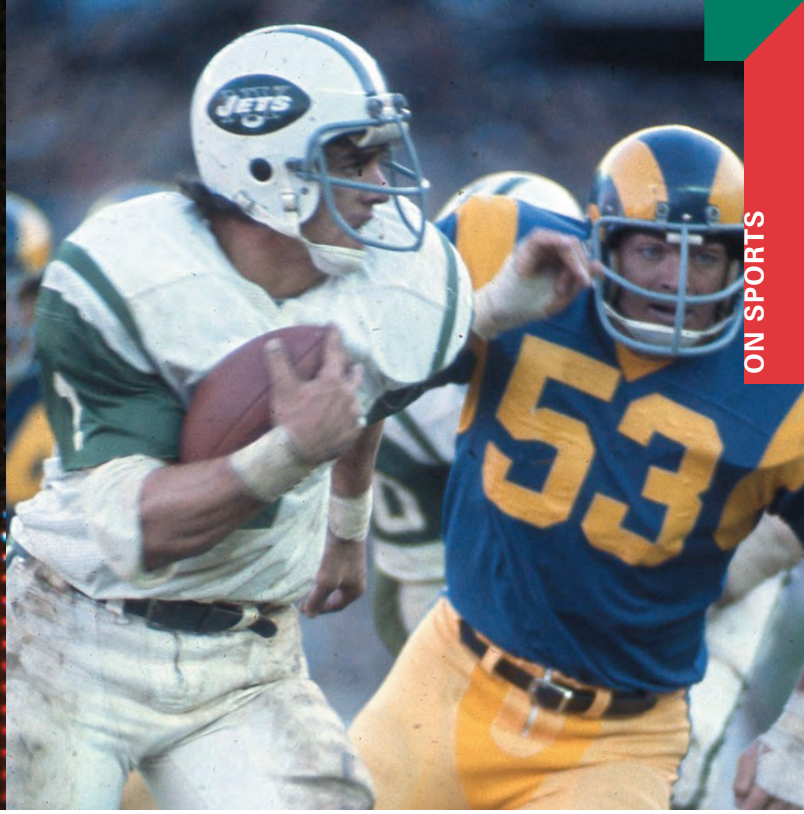

Mike Adamle Lines Up Against CTE

By Wayne Randazzo

As the National Football League faces its greatest challenge of trying to create a product that is safer for future generations to participate, the previous generation of gridiron greats struggles to cope with the gruesome reverberations of a grueling game.

Take Mike Adamle, for example. He wasn't exactly a household name as a member of the Kansas City Chiefs, New York Jets and Chicago Bears, but he certainly combined his athleticism with his Northwestern University education and his timeless good looks to create a satisfying post-playing career.

Adamle jumped straight into broadcasting when his playing days concluded. He landed initially at NBC Sports as part of its NFL broadcasts. He eventually returned to Chicago as a beloved sports anchor, first at WLS-TV and finally at WMAQ-TV.

In between those local television stints is where Adamle got his biggest doses of national fame as the host of the popular series "American Gladiators," alongside Pro Football Hall of Famer Larry Csonka. Adamle even starred in a role on WWE programming, beginning as a commentator before becoming the fictitious general manager of the company's flagship program "Monday Night Raw."

While Adamle was drawing paychecks from his various employers, a war had been waged on the company that gave him his start—the NFL. The first shots were fired by the traumatized brains of the men who once strapped on the pads every Sunday but then met untimely deaths due to chronic traumatic encephalopathy (CTE).

Though CTE can only be diagnosed on someone who is no longer living, all the signs are there for the 68-year old Adamle, who has somehow maintained his boyish good looks through it all.

"I can feel the decline every single day," Adamle said.

His wife, Kim, agrees that things are changing quickly. "Every day, Mike battles so valiantly," she said. "He's so brave. We're just fighting to build a good life on shifting sands."

Officially, Adamle has been diagnosed with dementia. He also has post traumatic epilepsy, which occurs from a bruising of the brain, consistent with concussions. On top of that, a congenital heart condition has been discovered which has forced him to cut back on his normal strenuous exercise routines. Adamle has run two Ironman triathlons since turning 60.

None of this has dissuaded Adamle from living his best life or from helping others who may face the same tribulations that he's suffered. Joining up with Boston University's CTE Center and the Concussion Legacy Foundation, Mike and Kim Adamle created Rise Above: The Mike Adamle Project, a national support network for those in a similar situation.

"You're supposed to leave this planet having done something that really mattered," Adamle said, who last November was inducted into the National Italian American Sports Hall.

Adamle's project will not just reach out to NFL players, it will also serve as a support anchor to college football players and families, who have received far fewer resources than their pro counterparts. ▲

To learn more about Rise Above or to donate to the Concussion Legacy Foundation, please visit www.mikeadamle.org.

Wayne Randazzo is the New York Mets pregame and postgame show host and fill-in play-by-play announcer on WOR-AM. He's also a freelance television play-by-play announcer for ESPN and Big Ten Network. Related read: Randazzo's first-person column, "A Day in My Life," about being radio broadcaster for the New York Mets, in the Fall 2016 issue of Ambassador, is a classic.

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Top 10 Italian America Must-Sees

By John M. Viola

I'm incredibly excited be keeping up my regular column in Ambassador, but since I'm no longer NIAF's president, the title *Pensieri Presidenziali* (Presidential Thoughts) doesn't fit anymore! So, welcome to Adventures in Italian America!

Every year, I travel around the nation to get to know the people and places that make up our Italian American community, so I hope this column will serve as a place to share with you the remarkable individuals and incomparable experiences I continue to accumulate everywhere I go.

I thought I might start by sharing my Italian American Bucket List, some of the occasions, encounters and attractions that constitute a must-see itinerary of the most vibrant examples of our culture in America today. I'm sure I've left out some of your favorites (let us know). But, in no particular order, here are my Top 10 "Must-Sees" in Italian America.

Columbus Day Parade – New York, N.Y.

Every Columbus Day, the nation's largest celebration sees a mile of marchers, floats and dignitaries crowd Manhattan's 5th Avenue to celebrate the most Italian day of the year. For a time of unparalleled Italian pride, grab a flag and join the thousands lining the route in celebration.

Dinner at Rao's – New York, N.Y.

Getting a reservation at this 122-year-old, East Harlem institution in what was once America's largest Little Italy is nearly impossible. Its few tables have been assigned to many of the same families for generations. But Rao's is more than exclusivity; it's incredible Italian American fare that might rival nonna's!

Milwaukee's Festa Italiana

In the late 1970s, dozens of Italian American groups joined together to create one of the largest gatherings in Italian America! Today, 250,000 revelers visit the Cream City each July for cultural exhibits, bocce, gondola rides, food, entertainment, and a time-honored Sunday Mass and Procession of Patron Saints.

Dinner at Ralph's – Philadelphia

Philly is a great Italian American city, and home to one of the oldest, continually operated, Italian American restaurants in the United States. This institution opened in 1900 and has delivered not only soulful fare, but a back-in-time experience to generations of visitors ever since.

The Big Time – Roseto, Pa.

If you watched the incredible 2015 PBS series "The Italian Americans," you know that Roseto is so close-knit that its Italian American inhabitants experienced improved health just living there! Each summer, Rosetans return for "The Big Time," a three-day feast to celebrate Our Lady of Mt. Carmel and the blessing of being Italian American.

Memphis Italian Festival – Memphis

This "Taste of Italy in the South" is the high point of the year for the sizable Italian American community that calls Memphis, Tenn., home. Southern hospitality is the rule throughout the weekend, but manners are tested when hundreds of families compete in the much-anticipated, home-made gravy (or sauce) contest.

St. Joseph's Day – New Orleans

This annual parade through the French Quarter, where hundreds of members of the Italian American St. Joseph Society lead dozens of floats and innumerable partygoers into all hours of the night, is one of the most ebullient expressions of Sicilian pride in America! If you've thought of visiting NOLA for Mardi Gras, enjoy the Sicilian American version instead.

The Giglio – Williamsburg, Brooklyn, N.Y.

It's been said that "heaven touches Brooklyn in July." I recommend you see it! Since 1903, in honor of San Paolino of Nola, the men of the community carry a three-ton structure called the *Giglio* (lily) on their shoulders and dance up and down the street of the neighborhood in an overwhelming expression of their faith. Meanwhile, the Italian street festival goes on for days.

John M. Viola and David Greco at the New Orlean's St. Joseph's Day Parade

National Italian American Sports Hall of Fame – Chicago

Chicago's Little Italy on Taylor Street is home to Mario Andretti's race car, Rocky Marciano's championship belt, Joe DiMaggio's glove, and a massive collection ofAmerica's premiere Italian American museum. Visit on a day when founder George Randazzo is there and hear the personal stories of these treasures from a man who is truly one himself.

NIAF Gala Weekend – Washington, D.C.

I'm biased, but NIAF's Gala Weekend is the most jam-packed, Italian American event out there! From Friday night's concert, to the hundreds of exhibitors and thousands of guests at *Expo Italiana*, to the star-studded Saturday Gala, it's the center of the Italian American universe. If you've never been, make sure to join NIAF for the next Gala Weekend on October 12-13. I promise it'll be a tradition you'll return to every year. ▲

John M. Viola was NIAF's President and COO for more than six years, through December 31, 2017. Email this column at IAadventures@niaf.org.

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NIAF Christmas Open House

On December 19, the Foundation hosted its annual Christmas Open House at the holiday-decorated NIAF headquarters in Washington, D.C. Combining the spirit of the season with the traditions and flavors of Italy, more than 300 guests joined in celebrating the holidays with holiday music, an open bar, a delectable spread of Italian appetizers provided by Warrior Catering, and a lively sing-along karaoke as the evening progressed. Many of the guests were delighted to meet Italy's Ambassador Armando Varricchio. And several guests went home with door prizes!

Guests at the buffet table

NIAF's then-President John M. Viola, Italy's Ambassador Armando Varricchio, and NIAF Co-Chair Gabriel Battista

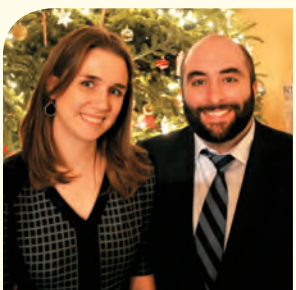
Chris and Macarena Dagnino

NIAF Program Manager Gabriella Mileti presents a LavAzza Blue fully automatic espresso machine to grand door-prize winner Chris Simone

Jorge Bensaquen, Christina Belmonte and Jessica Sylvester

NIAF Communications Manager Danielle DeSimone and Stephanie Gordon at the door with a wall of Italian gifts for guests

Ken and Francesca Nespoli Carlberg, Ambassador Armando Varricchio and Minister Catherine Flumiani



Italian American Congressional Staff Association President Geoffrey D'Errico Browning and Devin Parsons

Anna Quint, Marco Sernesi and Tony Cancellosi

Ben Abeles, Nicole Silvya Bouris, Mattia Chason and Michelle Sanchez

NIAF Board Members at the Decatur House

On November 29, NIAF Board members gathered together at the historic Decatur House in Washington, D.C., for a dinner with White House Italian American staffers. During the dinner, guests shared their family stories of coming to America and their family connections to Italy.

— Gabriella Mileti

NIAF Co-Chair Gabriel Battista with NIAF Vice Chair of Cultural Affairs Anita Bevacqua McBride, Steve Munisteri, deputy assistant to the President and deputy director for the Office of Public Liaison, and NIAF's then-President John M. Viola

Andrew Giuliani, associate director of the Office of Public Liaison, Kirsta Harvey and NIAF Board Member Mike Ferguson.

Photos by Don Oldenburg

White House Historical Association President Stewart McLaurin explains the rich history of the Decatur House.

Steve Munisteri (standing) welcomes the group. (L to R) NIAF Board Members Mike Zarrelli, Mike Ferguson, Chief Economic Advisor to the Vice President, Mark Calabria, Anita Bevacqua McBride and Assistant to the President for Presidential Personnel Johnny DeStefano.

Andrew Giuliani, Mike Ambrosini and Stefan Passantino, deputy counsel to the President.

Andrew Giuliani and Mike Ambrosini enjoy the catering by Radici Market.

Vanessa Marrone, advisor to the Press Secretary, and Krista Harvey.

NIAF Awards Grant to Chicago Bilingual School

During a November ceremony before students and board members, NIAF Executive Vice President Robert V. Allegrini presents a $20,000 NIAF grant to Laura Granara, accepting on behalf of Chicago's Scoula Italiana Enrico Fermi, which she cofounded. Also present (left) is Italian Consul General Giuseppe Finocchiaro.

The bilingual Scuola Italiana Enrico Fermi was formally inaugurated in 2016 by then Italian Prime Minister Matteo Renzi and is only the second school in the United States to be accredited by both the American and Italian education systems.

Feast of the Seven Fishes on Capitol Hill

On the evening of December 4, NIAF, in conjunction with the Italian American Congressional Staff Association, hosted a Christmas reception on Capitol Hill—Italian style! More than 100 guests, including members of the Italian American Congressional Delegation, young professionals working on and off Capitol Hill, and members of the NIAF community celebrated the Southern Italian tradition of the Feast of the Seven Fishes. Italian white wines, provided by Wine & Spirits Wholesalers of America, accompanied the seven different seafood finger foods. All guests took home a bag of pasta, compliments of Colavita, as a Christmas gift from the Foundation.

— Gabriella Mileti

Geoff Browning, President of the Italian American Congressional Staff Association, IALC member Jeanne Abate Allen, NIAF Vice Chair Anita Bevacqua McBride and IALC member Pasquale Scalise

Rob Todaro and Rita Musello Kelliher

Above: First Counselor for Consular and Social Affairs at the Embassy of Italy Catherine Flumiani, Deputy Chief of Mission at the Embassy of Italy Maurizio Greganti, and IALC member Jeanne Allen

Left: Vayly Hassell and Michael Songer

NIAF Board Member Mike Ferguson, Rep. Brad Wenstrup, NIAF Program Manager of Government Affairs and Community Outreach Gabriella Mileti, and Geoff Browning, president of the Italian American Congressional Staff Association

NOIAW Wise Women

On Thursday, January 11, a NIAF contingent attended the National Organization of Italian American Women's 2018 Epiphany Celebration of Three Wise Women in Washington, D.C. This annual event acknowledges the accomplishments of three Italian American women in both their work and as exemplary members of the Italian American community.

This year, NIAF joined NOIAW at Maggiano's Little Italy in honoring Patricia McGuire, president of Trinity Washington University; Angela A. Puglisi, Ph.D., an educator and artist; and Beatrice Tierney Stradling, founder and CEO of the Children's International School.

— Danielle DeSimone

Andy DelGiudice

Honoree Angela Puglisi with NIAF Vice Chair Anita Bevacqua McBride and NOIAW Vice Chair and Washington DC Regional Director Diana Femia

Andy DelGiudice

Honorees Beatrice Tierney Stradling and Patricia McGuire

NOIAW Vice Chair and Washington DC Regional Director Diana Femia speaks to guests

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CALENDAR

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

MARCH 2018

St. Joseph's Table
Date: March 19
Location: NIAF Headquarters,
1860 19th Street N.W.
Washington, D.C.
Time: 6 p.m.
Contact: Gabriella Mileti at
202-939-3116 or gmileti@niaf.org

APRIL 2018

IALC Meeting in New York
Date: April 10
Location: Central Park Zoo
Arsenal Building
1st Floor
64th & 5th Avenue
New York, NY
Time: Noon - 2 p.m.
Topic: TBD
Contact: Gabriella Mileti at
202-939-3116 or gmileti@niaf.org

NIAF New York Gala
Date: April 10, 2018
Location: Cipriani 42nd Street
110 East 42nd Street
New York, N.Y.
Time: 6:30 p.m. Cocktail Reception,
7:30 p.m. Dinner & Program
Contact: Jerry Jones at
202-939-3102 or jerry@niaf.org

MAY 2018

NIAF 2018-2019 Scholarships
Decision Notification: May 7
Contact: Julia Streisfeld at
jstreisfeld@niaf.org or
202-939-3114.
Website: http://www.niaf.org/
programs/scholarships-overview/#

NOVEMBER 2016

NIAF 43rd Anniversary Awards Gala Weekend
Location: Washington Marriott
Wardman Park Hotel
Date: October 12-13
Contact: Jerry Jones at
202-939-3102 or jerry@niaf.org

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WORDS/PAROLE
Italian-American Style

Italian Words Used in the English Language

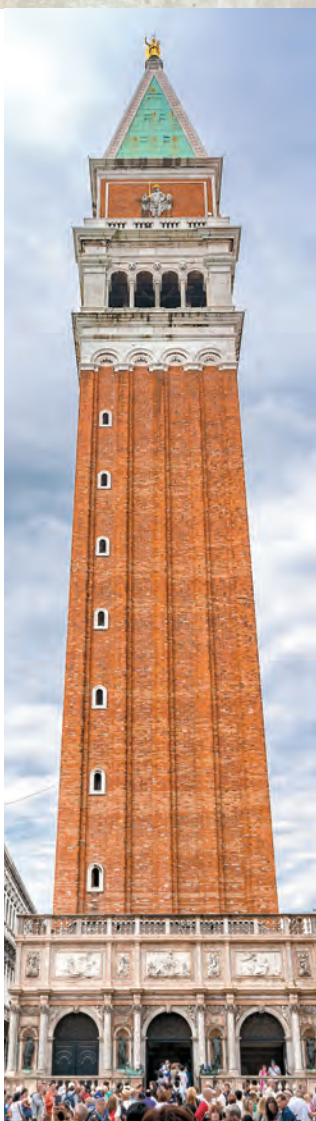
by Leon J. Radomile
www.leonradomile.com

ACROSS

1 Usually a freestanding bell tower
4 Complete failure
6 Hereditary blood feud between two families
8 Proportional part or share assigned to each in a body
9 Exact reproduction made by the original artist
11 Process of painting with an albuminous medium such as egg yolk
12 Spreading of ideas, information or rumor to help or injure an institution, cause or person
13 A shout of approval often used in applauding a performance
15 Style of slanted cursive handwriting developed in the 15th and 16th centuries
18 Enthusiastic, vigorous enjoyment or appreciation
21 Intricate or complicated situation, as in a drama or novel
26 Person having a superficial interest in an art or a branch of knowledge
28 A building used for social amusements, specifically for gambling
29 The European transitional movement between medieval and modern times, beginning in 14th century Italy, and lasting into the 17th century, with a humanistic revival of classical influence in the arts, literature and the beginnings of modern science. A French term is used in English; what is the Italian term?
30 Short sentence or phrase that expresses a rule guiding behavior of a person or group

DOWN

2 Acute, highly contagious, respiratory disease caused by any of three orthomyxoviruses
3 A rowing, speedboat or sailing race, or a series of such races
5 Small rounded structure built on top of a roof
7 Molten rock that issues from a volcano or fissure in the surface of a planet or moon
10 Written statement declaring publicly the intentions, motives or views of its issuer
14 A government in power
16 With one's identity concealed, state of disguise
17 Glazed or unglazed fired clay used for statuettes, vases and architectural purposes
19 Flooring consisting of small pieces of marble or granite set in mortar and given a high polish
20 An outline or synopsis of a play
22 A quarter in a city where members of a minority group live, especially because of social, legal or economic pressure
23 A colonnade or covered ambulatory especially in classical architecture, often at a building's entrance
24 A material usually made of portland cement, sand and lime and applied in a plastic state to form a hard covering for exterior walls
25 Working place of a painter, sculptor or photographer
27 Sculptured representation of the trunk of a human body



SOLUTION

ACROSS
1 campanile
4 fiasco
6 vendetta
8 quota
9 replica
11 tempura
12 propaganda
13 bravo
15 italic
18 gusto
21 imbroglio
26 dilettante
28 casino
29 Rinascimento (French: Renaissance)
30 motto

DOWN
2 influenza
3 regatta
5 cupola
7 lava
10 manifesto
14 regime
16 incognito
17 terra-cotta
19 terrazzo
20 scenario
22 ghetto
23 portico
24 stucco
25 studio
27 torso

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