

Ambassador

The Publication of the National Italian American Foundation

Vol. 24, No. 1 • Fall 2012 • www.niaf.org

37 ANNIVERSARY GALA PREVIEW

2012 NIAF Region of Honor—Calabria
Columbus Discovered What?
Debunking an Ellis Island Myth
Bestselling Novelist David Baldacci
Ads to Olives—Villa Cappelli

NIAF
1860 19th Street NW
Washington, DC 20039-5501

Presorted Standard
U.S. Postage
PAID
Washington, D.C.
Permit No. 13



THE CHRYSLER 300 LUXURY SERIES

THIRTY-ONE

WOOD-GRAINED, MESH-GRILLED, LEATHER-TRIMMED

MILES PER GALLON.

NAPPA LEATHER SEATS. HAND STITCHING. REAL WOOD. THE CHRYSLER 300 HAS ALL THE FEATURES YOU'D EXPECT IN A LUXURY CAR. ADD IN THE CHARACTER, CONVICTION AND WORK ETHIC YOU'D EXPECT FROM DETROIT, LIKE AN EFFICIENT 8-SPEED TRANSMISSION, AND YOU HAVE OUR FIRST FULLY APPOINTED LUXURY VEHICLE THAT GETS 31 HWY MPG. THAT'S HOW DETROIT DOES LUXURY.

IMPORTED FROM DETROIT



CHRYSLER.COM/300

V6 RWD with optional 8-speed automatic; EPA est. 31 hwy MPG. Features may vary. Optional features and authentic Chrysler accessories by Mopar. Chrysler and Imported from Detroit are trademarks of Chrysler Group LLC.

Ambassador

The Publication of the National Italian American Foundation

Vol. 24, No. 1 • www.niaf.org

Features

On the Cover:

Not only is Calabria one of Italy's idyllic coastal regions, it is also NIAF's Region of Honor at the 37th Anniversary Gala and throughout 2013. Pictured is the ancient Aragonese castle on Isola di Capo Rizzuto on Calabria's Ionian coast.

13 "Ellis Island Changed Our Name"

The myth refuses to die, but lots of facts debunk this longstanding misperception.

By Aliza Giammatteo

18 Italian Heritage in Focus

Photographer Frank Van Riper and his workshop students view Italy through a camera lens.

By Frank Van Riper

23 Discovering Christopher Columbus

Unlikely coincidences sometimes forge what we know as history. . . just ask the "Admiral of the Seas."

By Roberto Severino

39 Paul Cappelli Finds Home

Going from the art of persuasion to the art of pressing olives, a Madison Avenue mogul trades Manhattan for Terlizzi.

By Marco R. della Cava

47 Behind the Books with David Baldacci

An interview with bestselling novelist about writing his latest thriller and being Italian American

By Don Oldenburg

51 Making a Difference: Dino Privitera

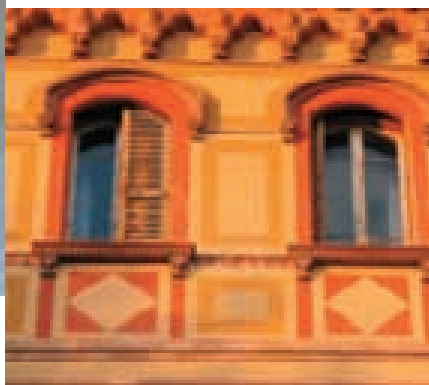
Working pro bono, the Philadelphia attorney, an immigrant and son of immigrants from Italy, changed history for America's political refugees.

By Sally Friedman



Sections

Lettere	4
Foundation Focus	6
Ciao Italia	9
NIAF News	29
Books	45
On Film	55
Opinion	59
On Sports	61
Crossword	64



Jerry Colangelo, Chairman
John Viola, Chief Operating Officer

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

Five Dollars

Don Oldenburg, Editor
Elissa Ruffino, Director of Communications

ISSN 1000-9999

© 2012 The National Italian American Foundation (NIAF)
No portion of this magazine may be reproduced without written permission from the National Italian American Foundation (NIAF).

NIAF — 1860 19th Street NW, Washington, DC 20009
Tel. (202) 387-0600, Fax. (202) 387-0800, www.niaf.org

Designed by Barbieri & Green, Inc.
Printed by Mosaic.

From the NIAF Chairman



If your summer has been anything like mine, you've been hot and busy. For me, that hasn't only meant preparing our Gold Medal-winning U.S. Men's Basketball Team for the London Olympics. NIAF has been busier than ever as well.

You probably heard about the success of NIAF's East Coast Gala at Cipriani 42nd Street in April, where we unveiled a new and streamlined gala concept that made for an unforgettable evening. Just before that, in March, we held a nostalgia-filled Frank Sinatra Tribute Show featuring Tom Dreesen at the Wigwam Golf Resort, followed the next morning by the Second Annual Chairman's Golf Invitational ... a perfect day in the sun! In June, NIAF's West Coast Gala at the Fairmont San Francisco turned into a grand evening celebrating our shared heritage and honoring individuals who make all Italian Americans proud.

Since then, NIAF has also launched the Italian American Relief Fund. Inspired by the tragedy and destruction caused by the Emilia Romagna earthquakes in May, this is a coordinated effort rallying support of all individuals, institutions and organizations in the Italian American community to provide immediate response when natural catastrophes and other disasters occur in Italy. The initiative's goal is to collect \$250,000 in aid for Italy by later this month, so please consider making a donation now. For more information, visit www.italianamericanrelief.org.

These events are featured in the magazine's NIAF News section, along with a must-see preview of NIAF's 37th Annual Gala Weekend, October 12-13, 2012, at The Washington Hilton, in Wash-

ington, D.C. Our annual Gala Weekend is the nation's premier Italian American cultural event. This year's new and invigorated format, prestigious honorees and notable guests from around the world, promise to make this one of the best ever. And we'll also formally announce NIAF's Region of Honor—Calabria—at the Gala!

Among the highlights in this issue is a timely and ironic history of Christopher Columbus; a compelling article about one of the biggest myths about Ellis Island; and a photo-packed story about seeing Italy through the lens of a camera. And, don't miss bestselling novelist David Baldacci talking about his Italian roots in the Books section.

So, as you're paging through the magazine, do yourself a favor and renew your membership and encourage family and friends to join NIAF! And now's the time to register for the Anniversary Gala in October (visit www.niaf.org). By attending and sponsoring the gala, you're helping NIAF fulfill its mission to promote the achievements and preserve the heritage of Italian Americans, enhance relations between the United States and Italy, and serve as the voice for Italian Americans in the nation's capital. We can't do it alone. Thanks for your generous support.

Jerry Colangelo, NIAF Chairman

Chairman

Jerry Colangelo

Vice Chairs

Joseph M. Della Ratta
Hon. Louis J. Freeh
Hon. Patricia de Stacy Harrison
Vincent Viola

President

Joseph V. Del Raso

Executive Vice Presidents

Hon. Marie L. Garibaldi
Dr. John P. Rosa
Salvatore M. Salibello

Treasurer

Gabriel A. Battista

Secretary

John F. Calvelli

General Counsel

Arthur J. Furia

Historian

Hon. Dominic R. Massaro
Ex-officio

Founding Chairman

Jeno F. Paulucci

Chairman Emeriti

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

Board Emeriti

Mario J. Gabelli
Richard A. Grasso
Salvatore J. Zizza

Board of Directors

*Robert V. Allegrini
Peter J. Arduini
*Kenneth J. Aspromonte
Maria Bartiromo
Hon. Capri S. Cafaro

*Jeffrey M. Capaccio
Linda R. Carlozzi, Esq.

Robert E. Carlucci

* Paolo Catalfamo

Robert S. Cuillo

Giuliana DePandi-Rancic

John A. DePasquale

Joseph DePinto

*Matthew J. DiDomenico, Sr.

Hon. Mike Ferguson

William C. Freda

Enrico Gaglioti

Dr. Antonio Giordano

Frank Giordano

Kenneth G. Langone

Gerard S. LaRocca

Joseph D. Lonardo, Esq.

Giacomo Marini

Hon. Anita Bevacqua

McBride

Joseph Moglia

General Peter Pace,

USMC (Ret.)

Julian Rizzuto

John F. Scarpa

Peter Striano

Mark Valente III

Chief Operating Officer

John M. Viola

*NIAF Regional Vice President

NIAF: YOUR HERITAGE GOING FORWARD



JOIN NIAF TODAY! GIVE THE GIFT OF MEMBERSHIP!

NIAF offers several levels of support to accommodate all contributors. Membership
/ join NIAF today, or help friends and family join. Call 202-387-0600, email informa-
//

I would like to join NIAF as:

\$25 Student (under age 24) \$45 Associate

NIAF National Council Network Membership Levels:

\$250 Silver \$1,000 Gold \$2,500 Platinum

Name: _____

/ 8046 4 Name: _____

Address: _____

Email: _____ Home Phone: _____ Business Phone: _____

Billing Information:

Mastercard Visa American Express

Credit card Number: _____ Expiration Date: _____

Name (as it appears on card): _____

Signature: _____

Make checks payable to9 %9< : and mail to the address below.



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

Reader Feedback

Speaking of Italian

I read Roberto Severino's article, "Speaking of Italian," in the Spring 2012 Ambassador with a great deal of interest. The reason being that I have been taking informal Italian language courses for a few years. His article explains to me why I have so much difficulty with the language. Idioms are the most difficult.

For example, "*Se canto non porto la croce.*" The literal translation is: "If I sing I cannot carry the cross." The idiomatic translation is: "I cannot do two things at once." It is one of my favorite idioms because of my last name, and I cannot sing.

My romance with the standard Italian language was inspired by my eldest grandson.

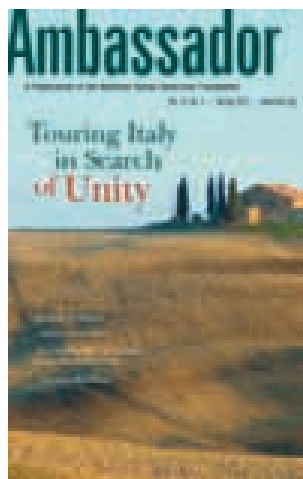
Three of our grandchildren in the same family inherited genes from three grandparents whose ancestors emigrated from southern Italy. I am the exception and must state this disclaimer. "*Mi dispiace, ma i miei antenati non erano italiani.*" I presently happen to be the only living grandfather of our adult grandchildren.

Our grandson decided to take a course to learn to speak his ancestral language in high school. I thought to myself, "Self, he'll need someone with whom to talk." So I started to attend informal Italian lessons.

I'm still taking informal courses. Italian is a beautiful language, but difficult to learn for a 75 year-old person whose mind is not as sharp as it used to be.

Thank you Professor Severino for enlightening article about dialects.

– Art Singer
(aka Arturo Cantante)
Chicago



Visit to NIAF's Headquarters

Dear Editor –

My name is Walter Borla, a resident of Helper, Utah, a first-generation Italian American. I have served as secretary of our Italian-American

lodge, Stella D'America, in my hometown for 62 years. Our lodge is affiliated with the Columbian Federation of Italian-American Societies. I served as national president of the federation for 16 years, retiring from the position in 2010.

While in Washington, D.C., on March 28, 2012, for a postmaster's conference, I had the opportunity to visit the NIAF office building where I was cordially greeted by Elissa Ruffino. I had the privilege of meeting Ms. Ruffino in a previous visit some 10 years prior. We reminisced over an article I had printed earlier in the Ambassador Magazine concerning Italian-Americans in Utah. She introduced me to the new COO of NIAF, Mr. John Viola (above), as well as several staff members. As a parting gift, Ms. Ruffino pinned a NIAF lapel on my suit coat, presented me with NIAF cuff links and a CD recording of Luciano Pavarotti's "*ti adoro*".

A very interesting and pleasant afternoon, and I personally thank Elissa, COO Viola and the other staff members of NIAF.

– Walter L. Borla
Helper, Utah



Contact Us

Ambassador Editorial

Ambassador magazine encourages readers to tell us what you think. Please send comments and questions with a subject line of "Ambassador Lettere" via e-mail to ambassador@niaf.org, by fax to 202-387-0800, or by mail to Editor, Ambassador Magazine, NIAF, 1860 19th Street NW, Washington DC 20009.

Please include your name, address and daytime phone number. All submissions become property of Ambassador and may be published in our magazine or on our website.

www.niaf.org. Letters may be edited for clarity, space or to remove objectionable content.

Ambassador Advertising

For information on advertising in Ambassador magazine, e-mail AmbassadorMagazine@niaf.org with a subject line of "Advertising" or call 202-939-3108.

Find Past Issues

Previous issues of Ambassador are available on the Web at www.niaf.org/ambassador/ambassador_magazine.asp.

visit vinport.com to explore a world of wine like no other

| ADOPT YOUR VERY OWN VINE | BE YOUR OWN IMPORTER | EARN REWARDS FOR FUTURE SAVINGS |



exclusive, hand-selected
SUPERIOR QUALITY WINES
from around the world
at up to 75% off

vinport.com

VINPORT

unique wines | new discoveries | old favorites



Frank J. Guarini
addresses the
New York City
Media Forum



Among the
journalists at
the NYC Media
Forum were
Andrea Fiano,
Riccardo Chioni
and Francesco
Tamburini.



NYC Media
Forum panelists
Stephanie Capparell,
Mario Platero,
Carol A. Giacomo
and Federico Rampini

NIAF's 2012 Media Forums Coast to Coast

By Don Oldenburg

On April 10, 2012, two days before NIAF's spectacular East Coast Gala, the Foundation launched its 2012 series of the Frank J. Guarini/NIAF Media Forums in New York City. NIAF President Joseph V. Del Raso, Esq., hosted the event at the Manhattan offices of Pepper Hamilton, his law firm located in The New York Times Building.

Topic of discussion: Today's manufacturing and trade policies of the United States, Italy and China, and their impact on the future global economy.

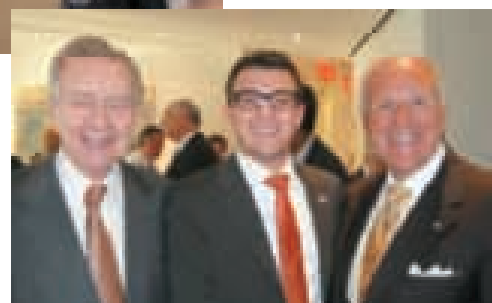
In his opening remarks, NIAF Chairman Emeritus Frank J. Guarini said the forum's topic was appropriate and timely for NIAF whose mission includes raising awareness about "Italy's unique position on the world stage" and encouraging close

relations between the United States and Italy. Pointing out that trade between East and West dates back to early Silk Road trade between ancient Rome and the Chinese Empire, Guarini set the table for an informative and insightful discussion.

After NIAF Chief Operating Officer John M. Viola introduced the panelists, Stephanie Capparell, senior special writer on The Wall Street Journal's International Desk, began by examining the American perspective on trade policies and labor practices. She emphasized the importance of "revenue sharing," the new buzzword in international trade. Business "partnerships" between the countries, she said, is how to create equitable and stable economies, describing examples such as China's investing in American farming in the U.S.

Midwest and U.S. movie company DreamWorks Animation building a studio in Shanghai.

Veteran Italian journalist Mario Platero, U.S. bureau chief of *Il Sole 24 Ore*, questioned, "How can Italy improve economic ties with China and have direct investments in the United States?" His answer was echoed by that of other panelists: While Italy has established trade growth through its fashion and food industries, future economic prosperity will depend on exporting more of its high-tech products and machinery. In fact, Italian high-tech partnerships already are on the ground in the United States, he said, from Fiat's Chrysler venture and Italian rocketry manufacturing for NASA to the Zamperla Group's facelift of Brooklyn's Coney Island amusement park.



Frank J. Guarini, NIAF COO John Viola and
NIAF President Joseph V. Del Raso at the
NYC Media Forum



Consul General Fabrizio Marcelli awarding the distinction of Officer of the Order of Merit of the Italian Republic to NIAF Board Member Jeff Capaccio at the San Francisco Media Forum.

But Platero cautioned that while small- and medium-sized companies are proving to be competitive in the world market, Italian companies are having difficulty obtaining reasonable credit rates as they compete with Italy's main European competitor, Germany.

Carol A. Giacomo, editorial board member of The New York Times, focused on foreign policy, looking at issues such as the unsettled political structure, labor unrest and wealth gap in China, and how that's affecting China's economic growth.

China also suffers from lack of innovation due to its authoritarian system, said Federico Rampini, U.S. bureau chief of La Repubblica, adding that instead China has become adept at stealing intellectual property and counterfeit-

ing merchandise and machinery—as was Italy once. The former La Repubblica's Beijing bureau chief added, "The Chinese used to be us. Italians were the Chinese with their recipe of success—low wages, tax fraud and no respect for intellectual property."

During a question-and-answer period that followed, Guarini moderated as members of the Italian wire service ANSA, RAI Italian TV, America Oggi newspaper, the Italian national business daily Milano Finanza, and other media outlets questioned panelists.

NIAF leadership attending the media forum included Robert Allegrini, John Calvelli, Frank Cerza, Art Furia, Hon. Dominic R. Massaro and Sal Salibello. Guests received a copy of ANSA's latest photography collection, "ANSA PhotoBook 2011," generously donated by ANSA for the event.

Two months later, on June 20, the evening before NIAF's West Coast Gala in San Francisco, NIAF hosted the second in the 2012 series of Frank J. Guarini/NIAF Media Forums at the Italian Consulate in the Pacific Heights area of the city. Italy's Consul General Fabrizio Marcelli, NIAF COO John M. Viola and Board Member Board Member Jeff Capaccio welcomed guests. Also on hand, besides numerous journalists and media

professionals, was Italy's new Consul General in San Francisco, Mauro Battocchi, who will succeed Marcelli.

Following NIAF President Joseph Del Raso's introduction, the evening's speaker, Aili McConnon, co-author of "Road to Valor: A True Story of World War II Italy, the Nazis, and the Cyclist Who Inspired a Nation," told the forum how she and her brother, Andres, researched the story of Gino Bartali, the legendary Italian cycling champion who became a WWII hero.

To close the evening, as guests finished wines donated by Lorenzo Scarpone of Villa Italia and dinner with desserts prepared by Fabrizio Galla and Gary Rulli of Ristobar, Marcelli awarded the distinction of Officer of the Order of Merit of the Italian Republic to Capaccio, accompanied by a standing ovation.

The Frank J. Guarini/NIAF Media Forums give communications professionals an opportunity to network with colleagues and learn about the Foundation's thought leadership initiatives. Through these events, NIAF cultivates a working rapport with members of the media, promotes Italian Americans, and examines important issues that impact the Italian American community today. Next Media Forum: In Seattle on September 25. ▲

Looking for Your  *Roots in the Boot?*



Do you have roots in the Italian "boot"? Want to learn more about your heritage, get Italian dual citizenship, or tour your ancestral village? The expert genealogists at Roots in the Boot can help.

For more information, visit: www.rootsintheboot.com
or call for a consultation: 646-255-9565 (PST).



LA FAMIGLIA DELGROSSO™

*All
Natural
Ultra-
Premium
Specialty
Pasta
Sauce*

*Made from
the Finest,
Freshest
Ingredients
including
Select Plum
Tomatoes
Imported
from
Italy*



www.delgrossosauce.com

Fabulous Figs

By Mary Ann Esposito

It is just possible,

according to biblical scholars, that the forbidden fruit that Eve succumbed to

in the Garden of Eden was not an apple at all but a tempting, juicy, ripe fig.

In fact, the fig tree is referred to as the Tree of Life and Knowledge from Africa to the Far East. The Bo tree, under which Buddha meditated, was a variety of fig tree, a cutting of which is said to be still perpetuating in Ceylon. Fortunately, Spanish explorers brought figs to America in the 16th century.

Figs are not only an ancient fruit; they are, along with dates, one of the sweetest. Italy has great affection for figs and wild trees are everywhere one looks in the towns and villages. Many are well over a hundred years old and stand 100 feet tall. The cultivated varieties are more manageable and trimmed to heights of about 15 feet.

There are hundreds of fig varieties and, here at home, California is the largest producer with most of its harvest sold as dried figs. It takes over six pounds of fresh figs to produce two pounds of dried figs. The two most common supermarket varieties are Calimyrna (large figs with green skin and white flesh) that grow in Smyrna, Calif., and Mission figs that take their name from the Franciscan missionaries who cultivated them in California in the 18th century. Calimyrna figs are best eaten dried; mission figs are moist and best eaten fresh.

Italian immigrants so loved their fig trees that they grew them wherever the climate allowed. But once cold weather settled in, they had to bury the branches. They would dig holes, wrap the branches

in linoleum and old rugs, bend the branches into the holes, then cover them and hope the tree survived the winter. In the spring, the unveiling took place and the cycle continued. Harvest season is mid-June to mid-October. Figs must be picked ripe and do not ripen further once picked.

Select figs that are plump looking and soft to the touch with no broken skin or seeping sugary juices. If they look flat and smell sour, they have begun to ferment and should not be purchased. It is best to store them in the refrigerator, and if you have your own tree with an abundant harvest, you can freeze figs whole, sliced or peeled, for up to one year.

My fig tree lives in a gigantic terracotta pot in a sunny spot outdoors. After harvesting the figs in mid to late September, it is wheeled into the garage, covered in black plastic and does not see the light of day until a warm day in May when it is safe to bring outdoors once again.

The most classic way to serve fresh figs is with thinly sliced prosciutto di Parma. But fresh or dried figs have many culinary uses. They have enzymes that make them a good meat tenderizer because they break down the connective tissue and tough muscle fibers. Dried figs can stand in for other dried fruits called for in recipes such as apricots or prunes. But the best thing to do when fresh figs are in season is to give into temptation and just enjoy them before they vanish. ➤



Mary Ann Esposito is the host and creator of the PBS series "Ciao Italia," the longest running cooking show in America. She is also the author of 11 books on Italian cooking. Her latest cookbook is "Ciao Italia Family Classics."

Fig Equivalents

- 1 pound fresh figs = 9 medium
- 1 pound fresh figs = 12 small
- 1 pound fresh figs = 2 ²/₃ cups chopped
- 1 pound dried figs = 44 whole figs
- 1 pound dried figs = 3 cups chopped

Sicilian Fig Cookies

(*Cuccidatu*)

Makes 24

Ingredients

Dough

- 2¼ cups unbleached all-purpose flour
- ⅓ cup sugar
- ¼ teaspoon baking powder
- ½ cup frozen unsalted butter, grated
- ½ cup milk
- 1 egg, slightly beaten

Filling

- 1½ cups dried figs, stemmed, soaked in hot water for 15 minutes, drained and cut into pieces
- ¾ cup golden raisins
- ¼ cup slivered almonds
- ¼ cup orange marmalade
- ¼ teaspoon ground cinnamon
- Pinch black pepper
- Grated zest of one large orange

Glaze

- 1⅔ cups confectioners' sugar
- Juice of one large orange
- 1 tablespoon fior di Sicilia
- Colored sprinkles

Directions

- In a large mixing bowl, combine flour, sugar and baking powder. Cut in the butter until mixture resembles small peas. Stir in the milk and egg until the dough comes together.
- Divide dough into two pieces, wrap and refrigerate for about 2 hours or until easy to handle. In a food processor, grind the figs, raisins and almonds into a thick paste. Transfer to a bowl and add the marmalade, cinnamon and pepper. Set aside.
- Preheat oven to 350°F.
- On a lightly floured surface or between two sheets of parchment paper, roll each piece of dough into a 12 inch square.
- Spread half the filling evenly over the surface of the dough, then roll the dough up forming a log. Flatten the logs slightly with your hands and place them on a parchment-lined baking sheet, spacing them 2 inches apart.
- Bake the logs for 20 to 25 minutes until golden brown.

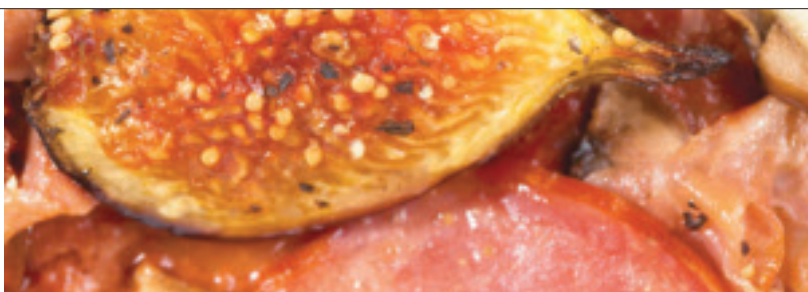


- Cool slightly, then with a sharp knife, slice the logs into 1-inch-wide slices. Place on cooling rack with wax paper underneath the rack to catch glaze drips.
- For glaze, in a small bowl combine the confectioners' sugar and juice until smooth; add the fior di Sicilia and mix until a glaze is formed that flows off a spoon but is not too thin.
- While the *cuccidatu* are still warm, dip the tops of each in the glaze, allowing the excess to drip off. Place on cooling racks and sprinkle with colored sprinkles. Allow to dry completely.
- *Cuccidatu* can be frozen in layers between wax paper for up to 3 months.

Fig and Prosciutto Pizza

(*Pizza di Fichi e Prosciutto di Parma*)

This wonderful pizza gets its pizzazz from fresh figs and prosciutto di Parma, two classics that always taste great together.



Ingredients

- 4 tablespoons olive oil plus extra for brushing on dough and pan
- 1 medium size red onion, thinly sliced
- 2 tablespoons balsamic vinegar
- 1 recipe pizza dough
- ½ pound fresh figs, sliced ¼ inch thick
- ¼ pound Montasio cheese
- 8 slices prosciutto di Parma, coarsely chopped
- 6 to 8 fresh arugula leaves torn into pieces

Directions

- Preheat a pizza stone to 500°F 30 minutes prior to baking the pizza.
- In a small sauce pan, cook the onions in 2 tablespoons of olive oil until very soft, then add vinegar and continue cooking until onions are glazed looking. Allow to cool.
- In a bowl, gently toss the figs with 2 tablespoons of the olive oil; add salt and pepper to taste. Set aside.
- Roll out pizza dough onto a sheet of parchment paper. Place on a rimless baking sheet.
- Brush the dough with olive oil and set aside.
- Spread the onions over the dough, then the figs.
- Place the pan on the hot stone and allow the pizza to bake for 10 minutes, then slip the parchment paper off the bottom and continue baking the pizza for 20 minutes.
- Sprinkle the cheese over the pizza and bake 5 minutes or until the pizza is nicely browned and the cheese has melted.
- Remove from the oven. Sprinkle the prosciutto over the top and scatter the arugula leaves over the top.
- Cut into squares and serve. ▲

Recipes from www.ciaoitalia.com
and "Ciao Italia Family Classics"
by Mary Ann Esposito



COLAVITA
EXTRA VIRGIN OLIVE OIL

*Trusted
family brand*

www.colavita.com



Get Old

When you have more time, you get to see more. You get to do more. You get to share more. You get to make more wrong turns and explore places you might never have gone to. You get to experience more successes. And just as important, more failures. It's a chance to not just live longer, but to live fuller. Ultimately, your job is to get to work on your dreams. Ours is to make sure you live long and well enough to achieve them.

Share your thoughts and experiences about getting old at GetOld.com



How do you
wipe out a myth that is
so pervasive,
so persistent,
so popular,
that if it were a book it
would've spent
a century on
the bestseller list?

Maybe you can't,
but I think we owe it
to the next generation of
Italian Americans to try.
And to Ellis Island
in this year of its
120th Anniversary

Ellis Island Changed Our Name

The Myth
That
Refuses
to Die ...

By Aliza Giammatteo



Courtesy of The Statue of Liberty-Ellis Island Foundation Inc.

A myth is born...

Once upon a time...someone, somewhere, said their last name was changed by the evil overlords at Ellis Island, and a great American myth was born. (Okay, I added the “evil overlords” part, but you get the point.) It made for a great story, one that often sounded a lot better than the truth, so Aunt Maria and Uncle Dominic repeated it, as well as the butcher, the baker and the candlestick maker.

... and re-born

Remember that famous scene from “The Godfather: Part II”? Vito Andolini arrives in New York from Sicily and the careless inspector at Ellis Island mistakes Vito’s last name for the name of his hometown of Corleone. The inspector scribbles the new name down and from that point on Vito Andolini is known as Vito Corleone.

That movie came out almost 40 years ago and clients still refer to that scene when they call me for help tracing their Italian roots.

“It’s hard to shake the myth,” says Stephen A. Briganti, President and CEO of the Statue of Liberty-Ellis Island Foundation and a fellow Italian American, who seemed both thrilled that I was making an attempt to “shake” it and cautiously optimistic at the same time.

Briganti offered one explanation for why the legend has not only survived, but thrived, for so long: “Ellis Island was closed for a long time, so for years there was no one to rebut it.”

An inspector processes an immigrant at Ellis Island, circa 1907. Background photo: manifest from the S.S. Konig Albert sailing from Naples to Ellis Island in 1907

“It simply couldn’t have happened”

About 100 million Americans, or roughly a third of the U.S. population, can trace at least one ancestor to Ellis Island. Many of those descendants have their own version of this myth, so if you’re one of the ones who’s heard—or even passed along—the story, you’ve got a lot of company.

In fact, Briganti himself confessed that he “thought that was the case” before he started working there. But he quickly added that “when you have an understanding of how the whole process took place, you know that it simply couldn’t have happened.”

It would be impossible to detail the “whole process” in this article, but let’s hit some of the highlights. ➤

An Italian immigrant
at Ellis Island,
circa 1906-1914.



Courtesy of The Statue of Liberty-Ellis Island Foundation Inc.

See if any of these Top Three Ellis Island Tales sound familiar.

“Ellis Island changed my name because....”

Tale #1: “My ancestor’s name is written wrong on the ship manifest.”

Truth: Ellis Island did not create ship manifests—ever—so if a name’s misspelled on a passenger list, or appears to have been misspelled, it wasn’t done at Ellis Island. Manifests were created by the ship’s purser (clerk), who almost assuredly spoke the immigrant’s language. They were usually completed in the immigrant’s home country before the ship set sail. So while mistakes did happen, they were quite rare. More often than not, the mistakes people find are actually transcription errors that were made years later as people tried to decipher that old, cursive handwriting.

Tale #2: “My ancestor didn’t speak English.”

Truth: This is one of those myths that makes a lot of sense on the outset, but quickly loses credibility when you know the facts. Inspectors cross-checked information provided by each immigrant in their verbal interview with what was written on the passenger list. They also had the manifest tag to refer to, which was created by the steamship company and pinned to each immigrant’s clothing.

A number of inspectors were immigrants themselves and knew at least one foreign language, but interpreters were also on staff as a back-up. All interpreters had to pass reading, writing and oral exams in their language(s) of expertise. Italians were the single largest immigrant group to come through Ellis Island so you can bet they were prepared for that. Someone there could communicate with your ancestor.

Tale #3: “My ancestor was illiterate.”

Truth: The immigrants did not write their names during processing, and neither did the inspector. Contrary to what you might have seen in the movies or heard in a story, no written document was produced at Ellis Island. Inspectors merely checked off the manifest as passengers were processed.



Gildo Fato used the name
“Gil” after facing discrimination
at a job interview.

“We don’t hire spaghetti-eaters here”

You may be thinking, “So if Ellis Island didn’t change names, who did?” The answer may be a bitter pill to swallow: More often than not, it was our beloved ancestors—the immigrants themselves—who changed the spelling of their own names. Briganti says these intentional changes were the “number one reason” for names being altered.

Why would our ancestors, many of whom were so proud of their Italian heritage and their names, intentionally change them? The answer is simple: They lived in a much different time and place than we do now. Anytime we look at historical events, it’s essential to put them into context.

During the height of Italian immigration (late 1800s-1924) and the decades immediately following, prejudice against Italians was at an all-time high. Discrimination was a leading cause—if not *the* cause—of the intentional name changes Briganti mentioned. And when you read the story below, you’ll see why many immigrant families were only all-too eager to Anglicize their names.

As a genealogist, I’ve heard dozens of stories of Italian discrimination, but Karen Fato’s story struck me to my core. Karen’s father, Gildo Fato, now 84, is the son of Italian immigrants. He learned the value of hard work from his father who was a janitor in Chicago.

Gildo started working at the age of eight to help support the family. He put himself through college, earning a degree in Chemical Engineering. He was proud of how much he accomplished and thought he’d finally made it when he was called in for an interview with a well-known engineering company. Gildo sat down for the interview, only to be told almost immediately “we don’t hire spaghetti-eaters here.”



Historic
Ellis Island
in 1905

Courtesy of The Statue of Liberty-Ellis Island Foundation Inc.

“It was like they called him in just to humiliate him,” Fato commented.

Not surprisingly, Gildo stuck with the name “Gil” from then on. “Gil” pushed on to earn a law degree while raising a family and working full-time. He was so dedicated to achieving his American dream that the librarians nicknamed him “Old Faithful” because he showed up every weekend at the same time, like clockwork. “Old Faithful” ended up becoming a successful patent attorney. He may have lost his given name, but in the end, it was the company’s loss.

What was your name again?

Discrimination and the desire to assimilate in their new environment certainly played a big role in those intentional name changes, but there were other reasons. My Great Uncle Al Giammatteo, seen in the photo playing golf with President Dwight D. Eisenhower, changed his surname to Jamison to make it easier to make his way in country club circles. The height of discrimination against Italians had passed, and with his natural talent for golf, he probably could’ve made it keeping the name Giammatteo, except for one crucial thing: How do you make a name for yourself if nobody can say or spell your name? So Jamison it was.

Quite a few immigrants, or descendants of immigrants, changed their names for similar reasons, even if they weren’t playing golf with the president of the United States. It just made life easier. And especially during tough times like the two world wars or the Great Depression, anything that made life easier was a good thing.

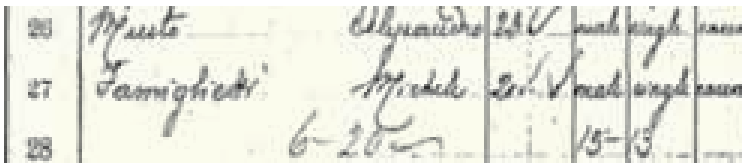


Al Jamison (formerly Giammatteo)
playing golf with President Eisenhower
at the Marine golf course in
Quantico, Va., circa 1954

What a difference a dot makes!

While the majority of name changes were intentional, plenty of unintentional name changes occurred as immigrants started their new lives. To see just how easy accidental name changes could occur after arrival, take a look at the ship manifest image. On line 27, “Famiglietti” is spelled correctly, so there was no mistake upon arrival. But sometime after Ellis Island, that old cursive handwriting apparently confused someone who didn’t notice the dot on the second “i” and transformed the “gli” into “gh.” And the name was changed to “Famighetti.”

Many Italian immigrants were illiterate and spoke limited English. So if they were applying for a job, for example, they might have just handed someone a piece of paper with their name written on it instead of spelling it. All it took was for one person to misinterpret the writing and a name could be forever changed. ➤



This 1898 ship manifest proves that Michele Famiglietti’s name (line 27) was correct at Ellis Island. The name change to “Famighetti” occurred sometime after his arrival. Image courtesy of The Statue of Liberty-Ellis Island Foundation Inc.



Above: Immigrants arrive at Ellis Island.
Right: The Ellis Island Museum in 1990.



Photos courtesy of The Statue of Liberty-Ellis Island Foundation Inc.

Why it matters

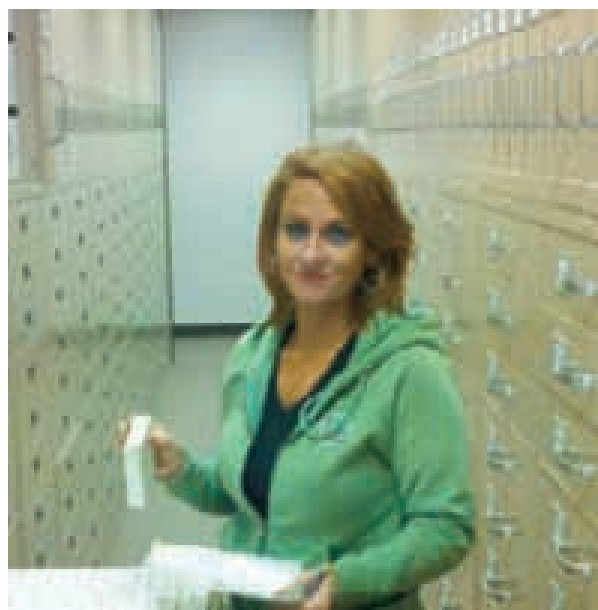
As much as I'd love to finally set the Ellis Island record straight as a family historian, this isn't about me, or you, or even Ellis Island, for that matter. It's much bigger than that.

People tend to have a short memory when it comes to history and they often end up paying a price for that forgetfulness. If our ancestors' names were changed, that change in all likelihood came about as a result of the trials and tribulations they suffered as newcomers trying to navigate their way in a new world in a new language—a world where they were not always welcome.

Many immigrants had to swallow their pride and change their names so they could put food on the table. They did it so we could have a chance at a better life. Often, the story of their struggles, the humiliation they endured, was not passed down to us. They didn't want to burden us with those stories so they kept them to themselves. The Ellis Island myth thrived for so long, in large part, because we never knew the real story so we substituted the fairy tale for the missing facts.

But we have the facts now. We can tell that story for them, and it's high time we did. We owe them that. The best way to honor Gildo Fato, and all the others like him, is to tell their real stories. So for their sake and ours, the next time you hear someone's name was changed at Ellis Island, set the record straight.

Aliza Giammatteo is the owner and lead genealogist at Roots in the Boot, an Italian heritage firm headquartered in Las Vegas, NV. She's a syndicated columnist and guest writer for Italian American publications across the United States. She can be reached at: info@rootsintheboot.com. ▲



The author, Aliza Giammatteo, pulling genealogical records from the 2.4 million microfilms at the Family History Library in Salt Lake City, Utah.

Giammatteo says she and the Roots in the Boot team “would like to express our heartfelt gratitude to all of our paisani—from America to Abruzzo to Argentina—who have trusted us to tell their family stories. It's an honor and a privilege to be able to ‘lend (our) skills to do really meaningful work,’ as one client said.”

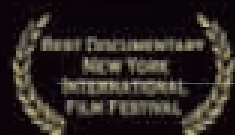
Want to learn more about your family heritage?

Let the Roots in the Boot team of professional genealogists help discover and tell your story.

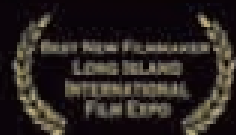
For more information, visit: <http://rootsintheboot.com>.

And for more information about Ellis Island myths, visit: www.RootsInTheBoot.com/EllisIsland.

LIMITED EDITION DVD



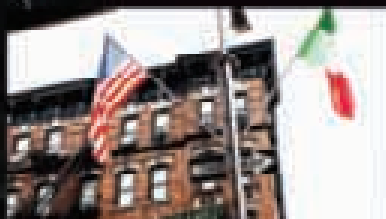
LUX VISTA FILMS
PRESENTS



IMMIGRANT SON

The Story of John D. Mezzogiorno

"ONE OF THE BEST FILMS ON IMMIGRATION IN YEARS."
— J. Snierson, *Independent Film Quarterly*

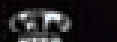
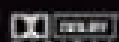
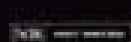


SOMETHING IS PULLING AT JOHN MEZZOGIORNO. VOICES FROM THE PAST ARE CALLING HIM BACK TO TELL THEIR STORY, AND IN DOING SO TO TELL HIS OWN. IMMIGRANT SON FOLLOWS JOHN'S ATTEMPT AS A FOURTH GENERATION AMERICAN TO MAKE SENSE OF HIS PAST, THE TRAVAILS OF HIS ANCESTORS WHO CAME TO THE NEW WORLD, AND ULTIMATELY AMERICA ITSELF.

FROM A TRAFFIC JAM ON THE CROSS BRONX EXPRESSWAY, TO IDYLIC SLOPING HILLS AND LUSH PASTURES OF CENTRAL ITALY, IMMIGRANT SON TAKES US ON A JOURNEY THROUGH TIME. PASTED AND SPLICED TOGETHER WITH A CENTURY OF SOUND & IMAGE, AND MOTIVATED BY A REAL STORY TO TELL, IT IS PERHAPS BEST SUITED AS A DIALOGUE STARTER ON THE QUESTION OF WHAT IT MEANS TO BE AMERICAN.



WRITTEN BY FRANK AND JUSTIN CAPPIELLO EXECUTIVE PRODUCER IRVING LUTZ JR.
NARRATED BY MICHAEL DESANTIS EDITED BY SASHA COHEN
PHOTOGRAPHY BY RALPH A. COPPOLA SOUND BY MARIO GENTILI
DIRECTED AND PRODUCED BY FRANK CAPPIELLO



Running Time: 97 Minutes • Color/Black & White • 2012 • Limited Edition
Copyright © 2012 by Lux Vista Films. All Rights Reserved.

WWW.LUXVISTAFILMS.COM/IMMIGRANTSON

AVAILABLE ONLINE AT AMAZON.COM

Italian Heritage in Focus

FRANK VAN RIPER
AND HIS STUDENTS
VIEW ITALY
FROM BEHIND A CAMERA

By Frank Van Riper

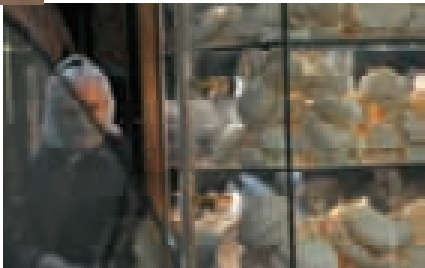
Fran Van Riper teaching
photography students in Umbria

Umbria Photo Workshops



Woman and dog
in a pork shop
in Norcia

Photos by Frank Van Riper



Nonna and
meringues
in Umbria

Some people, if they are lucky, connect with their Italian roots by listening to stories from the old country told by a *zio* or a *nonna*. Others respond to the music of the most beautiful and operatic language in the world and make this connection by studying and then speaking Italian. Still others travel to Italy, picking up bits and pieces of culture and custom along the way. Those of a more academic or artistic bent immerse themselves in the study of Italy's great art and music.

I connected with my Italian roots through my camera.



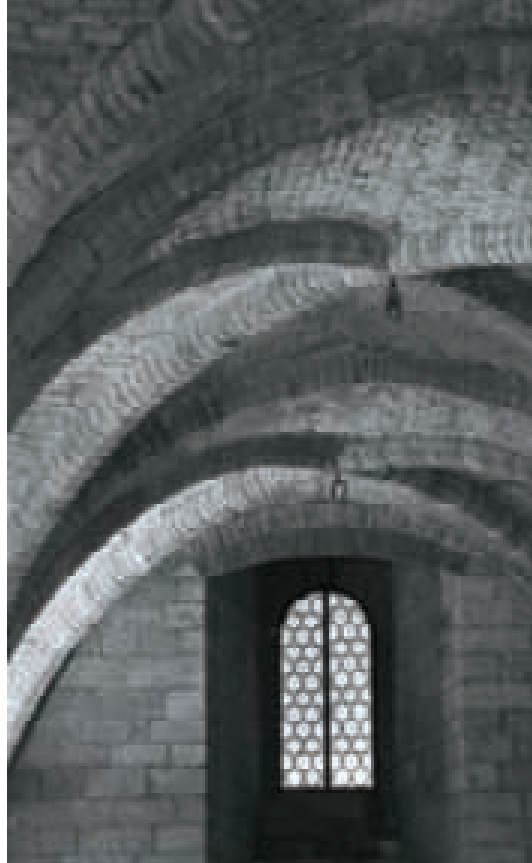
Photos by Frank Van Riper



Above: Sagrantino vineyard and Cyprus trees in Umbria

Left: Bevagna

Right: Ancient arches in Perugia



For the past three years, I have led photography workshops in Umbria with my wife and professional partner Judith Goodman. Our goal each year is to “Experience Umbria”—the name of the workshop—through weeks of daily photography and touring, getting to know winemakers, cheesemakers, artisans of glass, fabric, ceramic and wood, and chefs of astounding skill. All the while, we’re reveling in the beauty of Umbria’s glorious hill towns and ancient cities.

For six years before that, Judy and I took up residence in Venice, two to four weeks at a time, as we put together what has become our bestselling book of photographs and essays, “Serenissima: Venice in Winter.” It’s a study of the world’s most beautiful city when most of the tourists have left and Venice becomes, if only briefly, a living, breathing community, not a carnival-masked theme park.

To a documentarian, nothing can match the total immersion of living in a place you love, of observing the different pace of

daily life there and, in our case, of recording that life in photographs and words. For me, the experience has deepened my appreciation and love for Italy (while also acquainting me with its foibles and faults). And, it has provided me with the impetus—finally—to *parlare Italiano*.

My mother, the former Carmella Casullo, was born in New York City in 1907. But just barely. All of her brothers and sisters were born in Monteleone di Puglia, a small hill town between Naples and Bari. Once in the United States, like so many immigrants of the time, they were determined to speak only English.

Eventually, inevitably, my mother lost her Italian and, for years after her generation died, no one in our family spoke the language. It was only when Judy and I began working on our Venice book—renting an apartment near San Stae for our extended stays—that I began studying at Casa Italiana Language School in Washington. If for no other reason, I wanted to be able to buy vegetables and fish at La

Pescaria, Venice’s colorful open-air market on the Grand Canal.

Of course, speaking even a little Italian was a boon to a photographer seeking to photograph people going about their daily lives. Combined with a smile, *Che bella bambina* (cane, ragazzo—you name it) would inevitably result in the subject either standing still for a picture or, better, forgetting we were there and letting us shoot.

How friendly are Italians? It borders on the cliché to say they still love *gli Americani*, but even today, it brings a lump to my throat to think back to how many Venetians came up to us unbidden to offer heartfelt condolences after 9/11 as we photographed in Italy just weeks after the attacks.

At Casa Italiana, I met scores of fellow Italian Americans, most of them much younger than I am, who eagerly followed their heritage—some even looking into dual citizenship. That ongoing, *molto simpatico*, experience—I still take conversation classes there—deepened my appreciation of Italian culture. And, if ➤



Above: Grape picker in Umbria
 Right: Romantic glance in Perugia
 Below: The Dionigi vineyard in Umbria
 Below Right: Claudio the butcher in Norcia



Photos by Frank Van Riper

nothing else, it made me feel far more comfortable speaking when we traveled—buying groceries during market day in Montefalco, or speaking hesitantly to audiences during our four-city Italian book tour in 2009.

As a professional photographer, journalist and author, I had spent much of my earlier career covering American politics, scarcely traveling abroad, but getting to know the American political landscape well. I was the White House correspondent and later the national political correspondent of the New York Daily News. I rarely had time to travel anywhere for pleasure.

It was not until 1984, when Judy and I honeymooned in Italy, first in Venice, then by car through Tuscany, that we experienced a deeper, more visceral attachment to the country. Still, it took another 14 years, after I had left the Daily News, gone into commercial photography, and become the photography columnist of The Washington Post, that we finally were able to settle in one spot long enough to get a

real sense of place, and the inspiration for our book.

In fact, the impetus for all that my wife and I are doing today probably came in 1998 after a travel agent, whose husband was a fan of my photo column, asked if I would be interested in leading a photo tour in Venice during Carnevale. Not only did Judy and I have a ball during that week of teaching and touring, but the great photos from the workshop convinced me that my next book would be on Venice in winter, a collaboration between the two of us.

When “Serenissima” finally came out in the fall of 2008, it debuted in style. That November, we had an exhibition, reception and book-signing at the Italian Embassy for 300 invited guests, as well as a sellout lecture and signing at D.C.’s famed Politics and Prose bookstore. There were lots of other events, as well as some wonderful reviews. Ultimately, the book became the catalyst for yet more workshops in Italy.

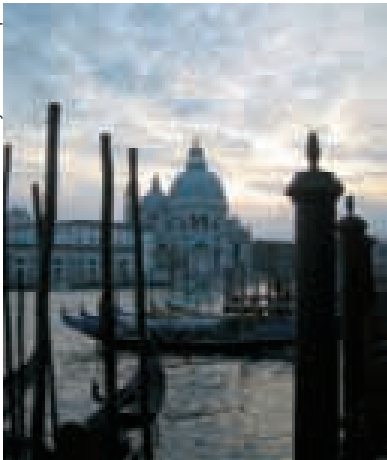
That’s because our very first book signing was at tiny, elegant

Bella Italia, an Italian specialty shop in Bethesda, Md. Owners Bill and Suzy Menard made us welcome as we sold more than a dozen books in what seemed like minutes. Later, over dinner at the nearby Assaggi Mozzarella Bar, as Judy and I discussed our hopes to expand our workshop teaching, Bill and Suzy graciously offered us use of their fully restored, 17th-century farm villa in Umbria, “just to see how it goes.”

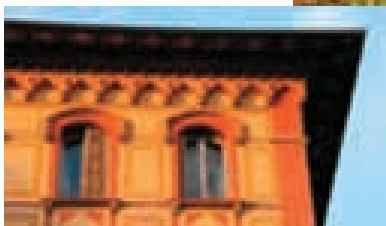
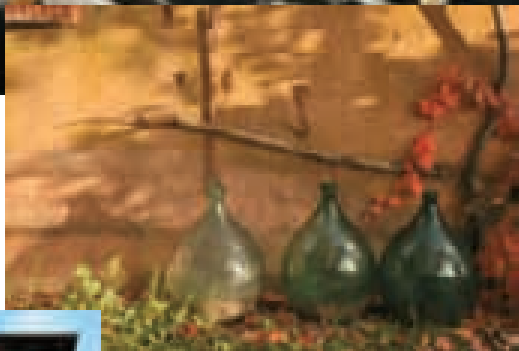
Our first photography workshop, in October 2010, at the beautiful Villa Fattoria del Gelso in Cannara, quickly sold out and set the stage for the kind of low-key, intensely personal, experiences that Judy and I love.

Our students have come from all over: one couple from the World Bank, another whose wedding we had shot, a librarian-chocolatier from Connecticut, and a young woman from New York who had been one of my students in Washington. Different folks, different ages, all with the same loves: photography, good food, fine wine—and, of course, Italy.

As with all the workshops that



Clockwise from top left: Chiesa Della Madonna della Salute in Venice; Artisanal cheeses in Umbria; Umbrian still life; Apartment building in Perugia; and Bicyclist in Cannara



Judy and I teach, there are no entrance requirements and no need for pricey equipment. This, we like to point out, is a photo vacation, not a photo boot camp. And the pace is unhurried.

This is hardly an “if it’s Tuesday this must be Assisi” kind of tour. What makes these workshops unique, especially to Italian Americans seeking to recover their roots, is the time we devote to actually meeting and photographing everyday Italians who are so much a part of what makes their country special. This was due in large part to the itineraries we created, based on Bill and Suzy Menard’s astounding network of friends and professional contacts.

And Umbria was a perfect setting. Italy’s only landlocked region, just below Tuscany, Umbria may lack a fashion or industrial center like Milano, a culinary center like Bologna, an artistic center like Firenze, much less a political and financial center like Roma. But what this tranquil and beautiful region does have, and has retained over centuries, is an appreciation, even a reverence, for *le cose artigianale*—locally produced goods, especially foods, made in small quantity, drawn

from Umbria’s abundant and verdant fields and farms.

So where other tours might spend the better part of a trip trailing other tour buses in Perugia during the Chocolate festival, or whiling away hours in museum after museum, we take to the vineyards, the ceramics studios, the textile factories and the olive groves to meet real people and to photograph them.

In Deruta, where we had the run of the famed Biagioli ceramics studio, we watched an artisan at the wheel craft an exquisite urn out of clay—then suddenly slice it in half with a wire, to show us how perfectly uniform were its undulating sides. At the family-run Napolini vineyards in Montefalco, patriarch Matteo Napolini manned a tractor as workers carefully harvested the famed Sagrantino grape for some of the finest red wines in all of Italy. And, at the Pardi family textile factory, also in Montefalco, we walked among clattering ancient machines and colorful spools of linen and watched as glorious textiles emerged from the din as if by magic.

It was difficult to come away from our workshop without wonderful pictures. More difficult not to want to return to this place, this country, this heritage, over and over. And so we do. ▲

Frank Van Riper is an award-winning documentary and fine art photographer, journalist and author whose work has been published internationally. His latest book, a collaboration with his wife and professional partner, Judith Goodman, is “Serenissima: Venice in Winter.”



Umbria Photo Workshops

The next Umbria Photo Workshop is scheduled for October 13-20, 2012. For more information, visit www.experienceumbria.com. Van Riper recently announced “Unseen Serenissima: The Venice in Winter Photo Workshop,” (www.TalkingPhotography.com) scheduled for January 12-18, 2013. And information about their photography book “Serenissima: Venice in Winter” is available at www.veniceinwinter.com.



Internationally

When it comes to cross-border legal advice – involving Italy, the U.S., or anywhere on the globe – you want someone who knows the territory. Someone who knows the people, the culture and the customs as well as the law. Someone who will be with you every step of the way to ensure success – not just an advocate, but your ally on everything from global transactions and government regulations to international disputes. That's what you'll find at Pepper Hamilton - *Il vostro alleato*, here and abroad.

Pepper Hamilton LLP
Attorneys at Law

Joseph V. Del Raso | 215.981.4506 | delrasoj@pepperlaw.com
Frank J. Cerza | 212.808.2741 | cerzaf@pepperlaw.com

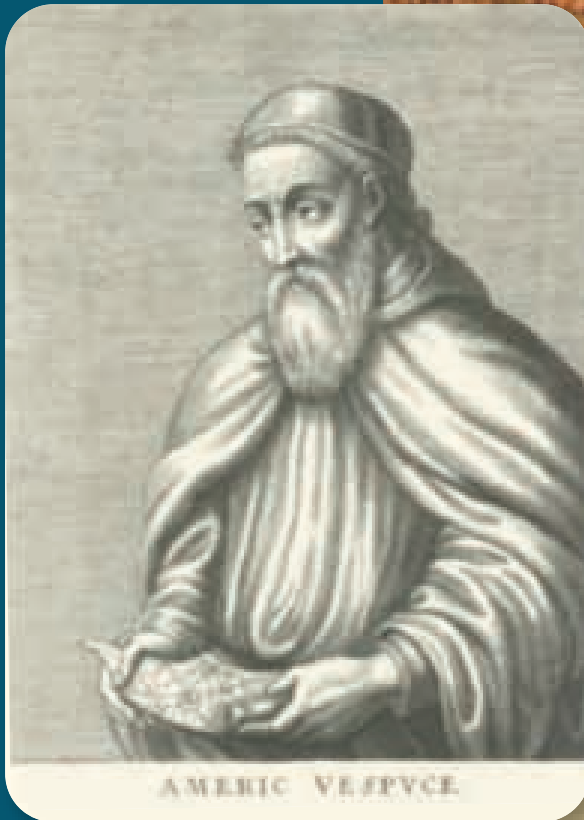
www.pepperlaw.com

Berwyn | Boston | Detroit | Harrisburg | Los Angeles | New York | Orange County
Philadelphia | Pittsburgh | Princeton | Washington | Wilmington

Discovering Christopher Columbus

By Roberto Severino

Nobody ever said
history is fair,
certainly not the
“Admiral of the Seas”



The recurrence of
Columbus Day in 2012
celebrating Columbus’
discovery of America
ironically coincides with
the 500th anniversary
of the death of the
Florentine Amerigo Vespucci,
one of the many great
Italian early navigators. ➤

The 1538 Mercator map
(above) first identified
North and South America
as separate continents.



"First landing of Columbus
on the shores of the New World:
At San Salvador, W.I., Oct. 12th 1492,"
by Dióscoro Teófilo Puebla Tolín,
published by Currier & Ives, c. 1892

Why ironic? In 1507, the German cartographer Martin Waldseemüller named the new continent discovered in 1492 not after his compatriot Columbus, but after Vespucci, enshrining it forever in the annals of history.

As it so often happens, unlikely coincidences sometimes forge what we know as history. In 1491, on the eve of Columbus' history-changing expedition, Vespucci had been sent to Spain as a business representative of the rich Florentine banker Lorenzo of Pierfrancesco de' Medici, today better remembered for probably commissioning two of Botticelli's most famous paintings, "The Birth of Venus" and "Primavera." In Seville, Vespucci met with Columbus, who was readying his first voyage. Although the expedition was secret, Vespucci may have participated in discussions surrounding the all-important planning stages of Columbus' momentous undertaking.

When news of Columbus' extraordinary accomplishment reached Europe, Vespucci decided to emulate his fellow Italian's achievements. Beginning in 1497, he organized and led at least four sea-faring expeditions under the patronage of the Spanish or Portuguese sovereigns. By 1502, as a letter to Lorenzo of Pierfrancesco de' Medici shows, he was convinced that he had reached a *mundus novus*—a new world. That new world, thanks to Waldseemüller's 1507 map, came to be known as America. The name is derived from *Americus*, the Latinized form of Vespucci's given name, written in feminine form to match the gender of the then three other known continents: Europa, Asia and Africa.

Actually, Waldseemüller's map applied the name only to South America. Its use became generally accepted after 1538 when the great German cartographer, Gerard Mercator, issued a more precise world map in which he named the entire newly discovered land mass spanning the Northern and the Southern hemispheres "America," the first and only continent named after an actual living human being.

Columbus died in 1506, so he never learned that in a rather obscure German town, a mapmaker created a small map bestowing the great honor of naming the continent after a valiant competitor who visited the hitherto unknown lands years after he had discovered them. But it is easy to imagine how he would have reacted.

Others weren't sold on the name, either. Spanish authorities for a long time refused to accept it, especially for South America. Curiously, in the early 19th century, contrary to general consensus and without tangible proof, some conjectured that the continent derived its name from a rich Welsh merchant, Richard Amerik, who had financed the ship that Italian navigator Giovanni Caboto sailed toward Newfoundland and Nova Scotia in 1497.

But why not Columbia—Land of Columbus? As we know, Columbus' expedition had two main purposes: to demonstrate that it was possible to reach the Indies, China, Japan, and the riches of the Far East, by a shorter westward ocean route; and to prove that the Earth was round and not flat as many of his contemporaries still believed.

Columbus certainly was aware that more than two centuries earlier, the Venetian brothers and merchants Nicolò and Matteo Polo twice had followed the footsteps of other daring merchants and missionaries to undertake a long and perilous journey from Venice eastward to China, reaching by foot the fabled Cathay. In 1271, Nicolò took along his teenaged son Marco on their second trek, arriving some four years later at the court of the Great Khan. Marco Polo returned to Venice 24 years later and told of his fantastic experiences in "*Il Milione*"



Christopher Columbus

(“The Million”), a manuscript that was translated into many languages and became an instant best-seller despite no movable-type press yet.

In general, historians have taken the position that Columbus did not imagine that a new continent existed between Europe and Asia, and that he died still believing he had reached only the shores of Asia, providing easy rationale not to name his discovery after him.

Recently, however, some scholars have argued that by the third voyage he knew he had discovered a new continent, an *Otro Mundo* (Another World), as he later wrote in a missive to the King and Queen of Spain. Sailing at the mouth of the great Orinoco River, Columbus had noticed that, for miles around, the ocean water had almost lost its salinity, leading him to opine that only a vast land mass could have produced a river so large. On August 15, 1498, he noted in his ship’s log: “I believe this to be a vast continent that up to now has remained unknown.”

What Might Have Been . . .

At the end of the 14th century and the beginning of the 15th, unlike Spain, Portugal, France, Holland and England, each of which were held together by a sovereign under a unified political and military rule, Italy was a much divided, politically weaker country. Its sea-faring republics, duchies, principalities and city-states were often at war with each other, and all competed for the political and economic supremacy in the peninsula. Many Italian inventors, military and business leaders, scientists, explorers, and artists, were drawn to other nations

that eagerly sought their services and presented them with the opportunity to express their genius, reap financial rewards, and excel within a wider and more dynamic socio-political context.

Had Italy at that time been a strong and unified state, its skilled and intrepid explorers—and many others besides Columbus and Vespucci made important discoveries on behalf of the nations they served, including Giovanni and Sebastiano Caboto, Giovanni da Verrazzano, Antoniotto Usodimare and Alvise Cadamosto—would have navigated the unknown for the land where they were born. Modern history would have been completely rewritten. Then, besides Italy’s rich culture spreading even further, the Italian language probably would have become among the most commonly spoken in the world.

Columbus Revised . . .

Western cultures for centuries have regarded Columbus’ great feat of discovery as a great leap forward for humanity and progress. In recent years, however, that perspective has begun to undergo a revisionist assessment. Both in school books and the national cultural ethos, some historians now credit the “Admiral of the Seas” not so much for discovering America as for launching the Columbian Exchange.

A concept coined in 1972 by social historian Alfred W. Crosby, the Columbian Exchange had positive and, especially for native populations, negative effects. Biological and cultural, its consequences since Columbus’ arrival in the New World have been felt in America and the rest of the world. The most significant consequences were the abundant riches, ➤

Christopher Columbus
landing in the West Indies
on October 12, 1492;
oil on canvas
by John Vanderlyn, 1847



both precious metals and the new flora and fauna, that became available to Europeans and the world's populations, and the dispossession of Native Americans from their native land, often accompanied by enslavement and forced labor.

Specifically, the world saw its food supply increase manifoldly when plants such as corn (maize), potatoes, tomatoes, chocolate, peanuts and varieties of beans were introduced in Europe and elsewhere. Conversely, with Columbus' second voyage in 1493, sugarcane cultivation was introduced to the Caribbean. The demanding plantation work fell on the shoulders of Native Americans who, by the end of the 16th century, were decimated due to harsh work and infectious diseases such as smallpox, typhoid and measles, against which they had no natural defense. Plantation owners began replacing these losses with African slaves who, before slavery was abolished, reached millions.

The arrival in the Americas of the horse also proved to be a mixed blessing. It was used for peaceful purposes such as hunting or transportation, but also as a formidable means of waging a cruel and unrelenting war of conquest.

And, in the Spanish colonies, the introduction of missionaries, and especially the Holy Inquisition, added an additional element of control. The Christianization of the "heathen" native population developed along the same controversial lines, both political and theological, as in Spain decades earlier to justify the crusades—the expulsion of the highly civilized Moors from Spanish land, and the forced Christianization of Jews and other nonbelievers. A 1514 *Requerimiento*, like all "Requirements" or "Injunctions" that were read aloud in God's name to the native populations confronted by the Conquistadores, demanded that they submit immediately to the King and the Pope, to Spanish rule and to Christianity, or be subjected to "war, blood and fire."

Even Columbus might have seen himself as a

"bearer" of Christ. He often signed his letters with "*Xferens*," a mixed, abbreviated, Greek and Latin form of his given Italian name Cristoforo, which derives from the Greek *Christophoros* and means "Bearer of Christ." In *Xferens*, the X stands for the Greek word *Christos*, with *ferens* being the Latin transliteration of the Greek word *phoros*.

On The Ground . . .

Was Columbus the first explorer to set foot on the American continent? The answer is a resounding most probably, no. Mounting evidence suggests that through the years other sailors and peoples, such as the Phoenicians, Vikings, Bretons, Chinese, and so on, may have reached these shores before Columbus even conceived of the journey . . . or was conceived himself.

The Greek historian Diodorus the Sicilian (c. 20 B.C.) writes of a fabulously vast country to be found many days of sailing across the Atlantic that the Phoenicians had discovered but kept secret. The Roman philosopher Seneca (c. 30 A.D.), in his tragedy "*Medea*," predicted that "the time will come when the Ocean will unlock the world's gates and an immense land will be discovered." And, the Greek geographer Pausanias (c. 150 A.D.) proclaimed that in the western Atlantic there lived some red-skinned inhabitants with thick hairs. Columbus knew Seneca's prediction and included it in his own book of collected prophecies.

However, Columbus' truly great accomplishment for which he must be remembered and celebrated is that he actually came back from the perilous voyage to the unknown to tell the world of his discovery. And that's what set in motion truly epochal changes in our civilization that continue to reverberate today. ▲

Roberto Severino, a native of Catania, Italy, is a well-known educator. A regular contributor to Ambassador, he has written extensively on many literary and historical subjects and is a Professor Emeritus of Italian, Georgetown University.



Martin Waldseemüller's 1507 map of the New World



Perillo Tours and NIAF Present:

ITALYVACATIONS.COM

Perillo Tours has been famous for its first class, fully-escorted tours of Italy for 67 years.

Now, for those who would prefer to travel independently or on smaller hosted tours, we present **Perillo's ItalyVacations.com**.

Perillo's ItalyVacations.com is a one-stop shop to book your air arrangements, hotels, car rentals, train tickets, sightseeing, museum passes, cooking classes, villa rentals, family travel, wedding planning and so much more!

More than just a "website," we're backed by a team of experts who can custom design your trip over the phone.

Rich in information, fun to browse and filled with tremendous travel deals, **Perillo's ItalyVacations.com** should be the first stop for any traveler excited about their dream of seeing the most beautiful country in the world - Italy!

\$100 OFF for NIAF members from Perillo!
NIAF will receive a donation with every trip you book.

Just mention **PROMO CODE: NIAFPT** when you book.

1-800-ITALY-25



The National
Italian American
Foundation

www.niaf.org

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

Please join us for

31 - 7- - -7 1 -7 70- 7
3 77 - 77 1 - - -
7 .1 7, - 372 7

For more information and to register, visit www.niaf.org.

To join NIAF, please visit www.niaf.org or email information@niaf.org

NIAF NEWS

A PUBLICATION OF THE NATIONAL ITALIAN AMERICAN FOUNDATION

The NIAF's 2012 Anniversary Gala Preview



Help us Celebrate 37 Years

When a dedicated group of leaders of the Italian American community joined together to found the National Italian American Foundation 37 years ago, their first NIAF Gala Dinner attracted more than 2,000 guests, including President Gerald Ford, presidential candidate Jimmy Carter, vice-presidential candidate Walter Mondale and 150 Members of Congress. Pulitzer Prize-winning Washington Post columnist Mary McGrory wrote that never before in history had there been a meeting with such political power present in one room.

But that was then and this is now. *Ieri, Oggi, Domani!* Yesterday, Today, Tomorrow! This year, NIAF invites you to join us not only to celebrate the 37th anniversary of the continued fulfillment of our mission, but to take stock of our present and project our future. The world is changing; NIAF is too. Be part of it all!

Reserve your tickets now for NIAF's 37th Anniversary Gala weekend in Washington, D.C., October 12-13, at the Washington Hilton. This promises to be a star-studded weekend packed with receptions, entertainment, wine tastings, a feature movie screening, seminars and speakers, all culminating with NIAF's black-tie 37th Anniversary Gala Dinner. And with our new streamlined Gala format, you haven't seen nothing yet!

Reserve Your Room Now in the Nation's Capital

As you know, NIAF will be hosting its 37th Anniversary Gala weekend at the Washington Hilton, one of the premier hotels in the nation's capital, located at 1919 Connecticut Ave. NW, in Washington, D.C.

By booking your room(s) within our room block at the Washington Hilton Hotel, you enable NIAF to continue negotiating the best rates on your behalf. You may book your reservation directly on the Hilton Website or you may call the Hilton at 202-483-3000 and refer to the "NIAF" room block.



Friday Night Entertainment

On Friday night, experience "A Little Moonlight with Steve Tyrell." Please join NIAF and Grammy-award winning artist as we dance the night away to Tyrell's diverse stylings of jazz, standards, swing and Big Band.

You won't be disappointed as open bar, dinner and dancing are all a part of the evening's entertainment. Dress is cocktail attire. Tickets: \$90 each.



Going! Going! Venduto! Celebrity Auction Luncheon

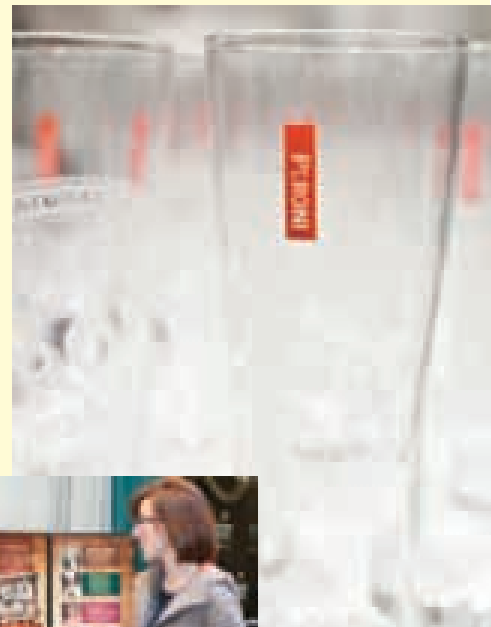
Don't miss out on this season's must-have fashions and once-in-a-lifetime experiences! A long-time favorite and dearly held tradition of NIAF's Gala weekend, The Celebrity Auction Luncheon will once again take place Saturday afternoon. From 11 a.m. to 2 p.m., you'll be able to bid on over 300 diverse and exciting items, from exotic vacations to this year's must-have Prada purse!

To add even more excitement, this year the Celebrity Auction Luncheon will be using new technology to make your bids. Each attendee will receive a customized iPhone to place real-time bids throughout the auction. No more babysitting that bid sheet! Bid right from your seat! Reserve your tickets today! Celebrity Auction tickets are available as part of the Weekend Package or can be purchased separately for \$75.



NIAF Central

Showcasing the best of Italian and Italian American culture, products and services, NIAF Central will feature samples of Peroni, Italy's finest beer, Mike's Deli's incredible deli sandwiches and Italian fare, Roots in the Boot's expert genealogists, Perillo's custom travel services, plus so much more! Rosetta Costantino will also be on hand to autograph her book "My Calabria."



Education Luncheon: Science and The Economy

The Victoria J. Mastrobuono Education Luncheon will focus on "Science and the Economy." A group of distinguished panelists will discuss the revolution of science and technology and its continuing impact on the economy, as well as the future of public and private partnerships between organizations like Accademia Nazionale dei Lincei and larger technology corporations like Google. Invited panelists include Professor Lamberto Maffei of Accademia Nazionale dei Lincei. Tickets: \$70 per person.

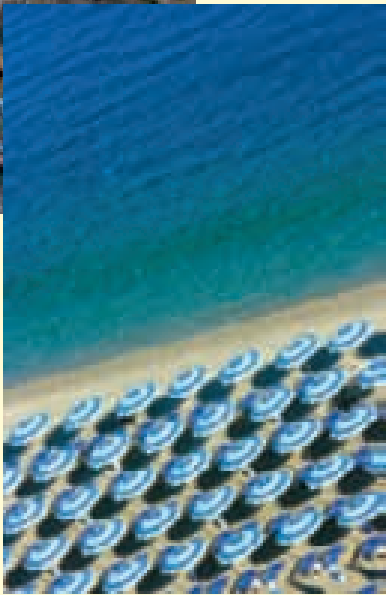
Region of Honor—Calabria

Roll out the red carpet for the 2012 NIAF Region of Honor! NIAF will be honoring Calabria at its 37th Anniversary Gala Awards Dinner. Situated at the “toe” of Italy, Calabria’s location allows it to boast numerous geographical and delicious treasures. The decor, ambiance and menu at the Gala will reflect Calabria’s unique culture and rich history. Seated at the Gala, you will be transported to a quaint town overlooking olive and lemon groves while eating delicious finds from Vibo Valentia’s marketplace. Get your taste buds ready!



Ieri, Oggi, Domani

NIAF is proud to be celebrating its Anniversary Gala. For 37 years, NIAF has been an influential and prominent voice for the Italian American Community. Join us for this exciting seminar about the history of NIAF, its successes, its hardships, and its survival—and learn about its bright future as NIAF evolves to meet the changing needs of Italians and Italian Americans. Chief Operating Officer John Viola will discuss NIAF’s exciting new vision. If you are a longtime supporter, brand new to the organization, or just curious, plan on this look into the future.



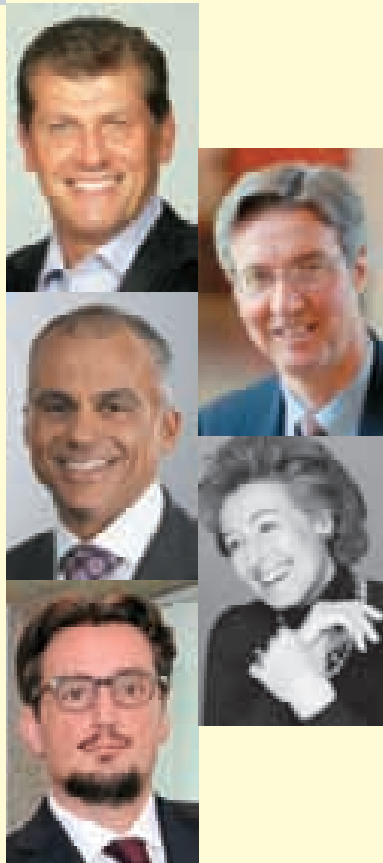
Wine Tasting—Calabrian Style!

Reserve your spot now for NIAF’s highly anticipated Wine Tasting Event. This year, enjoy a selection of wines and delicacies from our Region of Honor, Calabria. Representatives of the region and sommeliers will discuss the intricacies of these beautiful wines as well as the history of the region and its vineyards. This event has a limited capacity, so buy your tickets today! Tickets: \$20 per person.

NIAF to Honor Leaders in Business, Science & Technology, Education, Philanthropy and Sports

This year's list of honorees is exemplary of Italian and Italian American Achievement! Clockwise from top: Geno Auriemma, Head Coach of the Gold Medal-winning USA Basketball Women's National Team and Head Women's Basketball Coach at the University of Connecticut, will receive the NIAF Special Achievement Award in Sports; Ralph Izzo, Chairman, President and CEO of Public Service Enterprise Group Incorporated (PSEG), will receive the NIAF Special Achievement Award in Science & Technology; Letizia Moratti, President of Friends of San Patrignano, will receive the NIAF Special Achievement Award in Philanthropy; Giovanni Ferrero, CEO of The Ferrero Group, will receive the NIAF Special Achievement Award in International Business; Mark Del Rosso, COO of Audi, will receive the NIAF Special Achievement Award in Business; and Accademia Nazionale dei Lincei, will be honored as the oldest science academy in the world.

NIAF Board Member John F. Scarpa will serve as the Gala Chairman. Visit www.NIAF.org/gala for updates on special guests and celebrities attending the Gala, and for more information on purchasing tickets, becoming a sponsor, and joining the excitement of NIAF's 37th Anniversary Gala.



32



Other Gala Weekend Activities

During NIAF's Gala Weekend, expect nonstop activities and events, including a screening of Director/actor John Turturro's latest film, "Passione," a Conference on Immigration, a Conference on Breast Cancer, a Networking Continental Breakfast, a Member Appreciation Reception, and the ever-popular Chairman's After Hours Celebration featuring live entertainment and dancing following the Gala Dinner!



Questions? For more information about the NIAF 37th Anniversary Gala and Convention, contact:

Weekend Activities:

Katie Rictor, krictor@niaf.org

Gala Dinner:

Jerry Jones, jerry@niaf.org

Young Professional Registration:

Michela Greco, mgreco@niaf.org

Luncheons and Friday Night

Entertainment Tickets:

Xavier Atizol, xavier@niaf.org

Or call 202-387-0600, fax 202-387-0800

or visit www.niaf.org/gala today!

Youth Professional Seating

Discounted Youth Professional Tickets for attendees under age 30 are now available for the 37th Anniversary Gala at \$250 per person! For more information, email Michela Greco at mgreco@niaf.org.

NIAF East Coast Gala Mixes Business and Entertainment

NIAF launched its new streamlined gala format at the East Coast Gala on April 12 in New York City. The evening began with a cocktail reception at the Italian Renaissance-inspired Cipriani 42nd Street where NIAF President **Joseph V. Del Raso**, Esq., welcomed the more than 700 guests to the Foundation's annual dinner noting the strong presence of the financial industry.

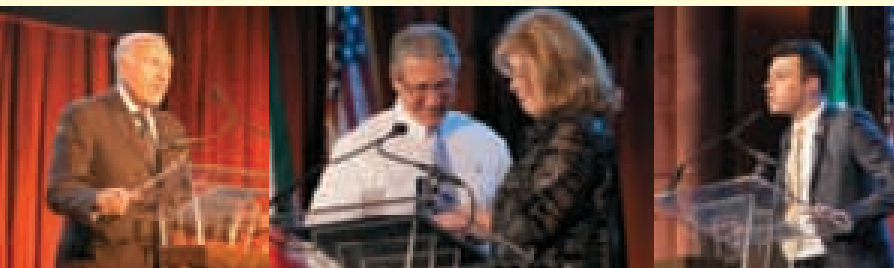
Guests dined on Italian specialties as mistress of ceremonies NIAF

vice chair Hon. **Patricia de Stacy Harrison** introduced the evening's honorees: "The Bronx Tale" star and Academy Award-nominated actor **Chazz Palminteri**; NIAF Board Member and Emmy Award-winning journalist **Maria Bartiromo**; BNY Mellon's Senior Executive Vice President **Art Certosimo**; Pfizer's executive vice president and CFO **Frank D'Amelio**; and Fordham University's Gabelli School of Business Dean **Donna M. Rapacciolli**, Ph.D.

Besides **Christina Carlucci** and Italo-Australian singer **ALFIO**

singing the two national anthems, the entertainment highlight was American Idol finalist **Pia Toscano**.

Among the gala guests were former Governor of New York **Mario M. Cuomo** and **Matilda Raffa Cuomo**; Italy's Consul General in New York, Hon. **Natalia Quintavalle**; U.S. Rep. **Michael Grimm**; New York City Council Speaker **Christine C. Quinn**, NIAF regional vice presidents **Susan Paolercio** and **Nicholas R. Caiazzo**. NIAF board member and chief administrative officer at Americas, Barclays Capital, **Gerard S. LaRocca**, served as gala chairman.



Left to right:
NIAF President Joseph V. Del Raso, Patricia de Stacy Harrison presenting award to honoree Frank D'Amelio, NIAF COO John Viola addressing the Gala guests



Left to right: Honoree Chazz Palminteri and Patricia de Stacy Harrison, Former New York Governor Mario M. Cuomo and wife Matilda Raffa Cuomo with Pia Toscano, Honoree and NIAF Board Member Maria Bartiromo and NIAF Board Member Matthew J. DiDomenico Sr.

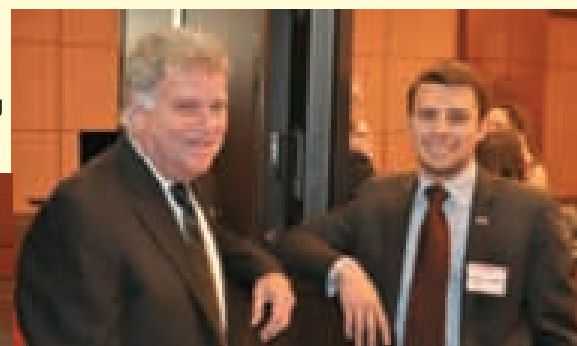
Archivist of the United States Keynotes at NIAF Public Policy Luncheon

David S. Ferriero, the 10th Archivist of the United States, was the keynote speaker at the **NIAF Frank J. Guarini Public Policy Luncheon** on June 29 at the U.S. Capitol. Introduced by NIAF Board Member Hon. **Anita Bevacqua McBride** as the "Collector in Chief," and the first Italian American to serve as the nation's archivist, Ferriero mesmerized guests with his own Italian American legacy and stories of finding remarkable documents and genealogical information at the National Archives.

A private NIAF event held in collaboration with the **Italian American Congressional Delegation** (IACD), the luncheon attracted NIAF Council members as well as members of Congress and the Administration, including U.S. Rep. **Bill Pascrell** and U.S. Rep. **Mike Capuano**.

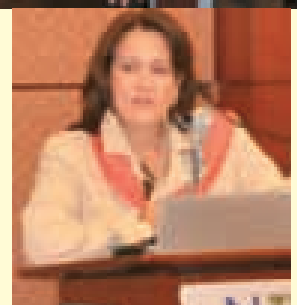


Italian Embassy Justice Attaché Giannicola Sinisi, Rep. Bill Pascrell and NIAF Board Member Joseph D. Lonardo



David Ferriero and NIAF COO John Viola

Anita McBride introduces Ferriero.

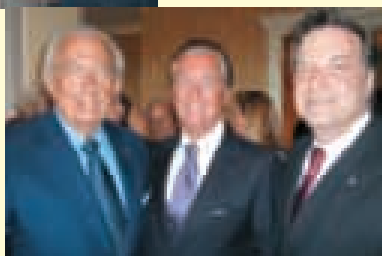


NIAF's West Coast Gala Bridges Cultures in San Francisco

Celebrating Italian American heritage and culture in the Golden Gate City, on June 21, NIAF featured a full slate of distinguished honorees from Silicon Valley and the worlds of design, literature and the environment.



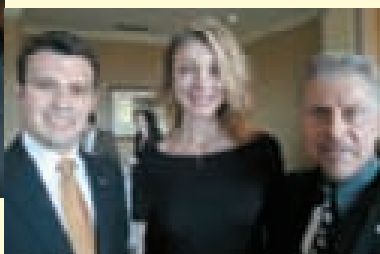
NIAF Board Member Joseph D. Lonardo, Patricia Lonardo, NIAF Treasurer Gabriel A. Battista, Jana Scarpa and NIAF Board Member John F. Scarpa



Hollywood producer Frank Mancuso, NIAF Board Member Robert E. Carlucci and Gala Co-chair and NIAF Regional Vice President Jeffrey M. Capaccio

NIAF President **Joseph V. Del Raso**, Esq., welcomed more than 200 guests, and NIAF COO **John M. Viola**, serving as the master of ceremonies, kicked off the evening's awards ceremony. This year's honorees were: **Anna Paola Snaidero**, vice president of advertising and public relations of Snaidero USA; **Roberto Crea**, CEO, founder and president of CREAGRI Inc.; **Kim Polese**, chairman of ClearStreet Inc.; **John A. Legnitto**, vice president and group manager for the San Francisco region at Recology; and **Aili and Andres**

McConnon, coauthors of

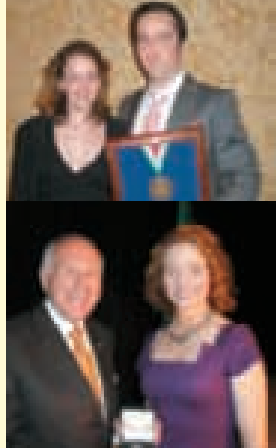


NIAF COO John M. Viola, with Chiara Di Geronimo, founder of Tesori di Sicily Inc., and blues guitarist and musician Johnny Rivers

"Road to Valor."

Enjoying the cocktail reception in the hotel's Fountain and Crystal Room followed by dinner in the Venetian Room were members of NIAF's leadership, **Gabriel A. Battista**, **Robert E. Carlucci**, **Joseph M. Della Ratta**, **Arthur J. Furia**, **Frank Giordano**, **Joseph D. Lonardo**, **Giacomo Marini**, Hon. **Anita Bevacqua McBride** and **John F. Scarpa**. NIAF Regional Vice Presidents **Jeffrey M. Capaccio**, and **Marcella Leonetti-Tyler** served as gala chairs. Blues

guitarist **Johnny Rivers** and Hollywood producer-director **Frank Mancuso** led the list of celebrities at the event.



Book Talk at NIAF Headquarters

Novelist, poet and NIAF member **Piero Rivolta** spoke about his latest book, "Journey Beyond 2012: A Novel," before 40 guests at a reception at NIAF Headquarters in Washington on May 3. The first of NIAF's Victoria J. Mastrobuono Speaker's Series began with a reception featuring Italian specialties from D.C. restaurant Casa Nonna with wines from Sicily and

Tuscany, and Peroni Azzurra Italian beer. The evening ended with Rivolta (left) signing books.



Mark Valente III, Gerard S. LaRocca, Joseph V. Del Raso and Hon. Mike Ferguson

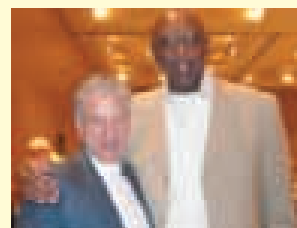
Second Annual Chairman's Golf Invitational

NIAF Chairman **Jerry Colangelo** hosted NIAF's Second Annual Chairman's Golf Invitational on March 17 at the Wigwam Golf Resort, in Litchfield Park, Ariz. For a second straight year, sports and media stars took to the links with NIAF leaders in support of the Foundation's mission.

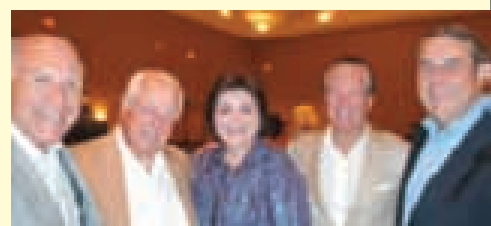
Highlighting the evening before was an Italian buffet and tribute concert, "An Evening of Laughter, Memories and Music of Frank Sinatra," featuring legendary comedian and for years Sinatra's opening act, **Tom Dreesen**.



NIAF Board members Joseph Della Ratta and Kenneth J. Aspromonte



Fox 10 Sports anchor Jude LaCava and NBA great Bob Lanier at the Tom Dreesen concert

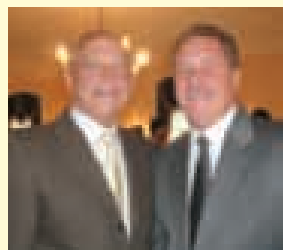


NIAF President Joseph V. Del Raso, Baseball great Tommy LaSorda, and Board Members Linda R. Carlozzi, Robert E. Carlucci and Mark Valente III

Congressional Reception Welcomes Italian Ambassador

NIAF hosted a reception at the U.S. Capitol in the Rayburn House Office Building on April 26 to honor Italy's newly appointed ambassador to the United States, **Claudio Bisogniero**. Attending the private event, held in conjunction with the **Frank J. Guarini Public Policy Forum** and the **Italian American Congressional Delegation**, were IACD's Co-Chairmen, U.S. Representatives **Pat Tiberi** and **Bill Pascrell**, Democratic Leader Rep. **Nancy Pelosi**, and U.S. Representatives **Michael Capuano**, **David Cicilline**, **Rosa DeLauro**, **Mike Doyle**, **Virginia Foxx**, **John Mica** and **Jim Renacci**.

NIAF leadership present included **Gabriel A. Battista**, **John F. Calvelli**, **Robert E. Carlucci**, **Joseph M. Della Ratta**, Hon. **Mike Ferguson**, Hon. **Patricia de Stacy Harrison**, Hon. **Anita Bevacqua McBride**, Dr. **John P. Rosa** and **Mark Valente III**, as well as the Foundation's Chief Operating Officer **John M. Viola**. From the podium, NIAF President **Joseph V. Del Raso**, Esq., welcomed the guest of honor, saying "Italy always sends the best of the best."



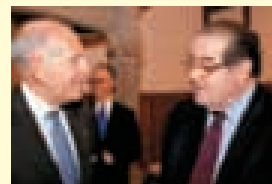
NIAF Treasurer Gabriel A. Battista and NIAF Executive Vice President Dr. John P. Rosa



NIAF Treasurer John F. Calvelli, NIAF President Joseph V. Del Raso, Ambassador Claudio Bisogniero and NIAF Treasurer Gabriel A. Battista

Greeting the New Prime Minister of Italy

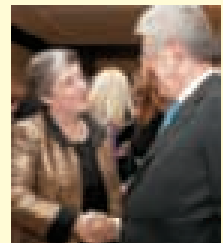
The dinner at Villa Firenze in honor of Italy's new Prime Minister **Mario Monti** on February 9 was "the hottest ticket in town," according to The New York Times. Fresh from a meeting with President Obama, Monti mingled with guests before the formal dinner at the home to the Italian ambassador. Ambassador and Mrs. **Claudio Bisogniero** hosted the dinner which included Italy's Foreign Minister **Giulio Terzi** plus many diplomats, government officials and journalists.



NIAF President Joseph V. Del Raso and Supreme Court Justice Antonin Scalia

Courtesy of the Italian Embassy

Homeland Security Sec. Janet Napolitano and Italy's Prime Minister Mario Monti.



DiDomenico Honored in Italy

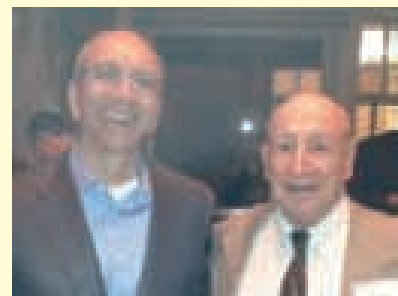
NIAF Board Member and Senior Vice President **Matthew J. DiDomenico Sr.** received "*Il Premio Salernitani illustri nel mondo*" on June 29, in Salerno, Italy. The President of the Province of Salerno, Hon. **Edmondo Cirielli**, presented the prestigious honor and the DiDomenico family was on hand for the ceremony.



DiDomenico family: (L to R) Matt Jr., Michael, Dory, Matthew Sr. and John DiDomenico.

NIAF Atlanta Reception

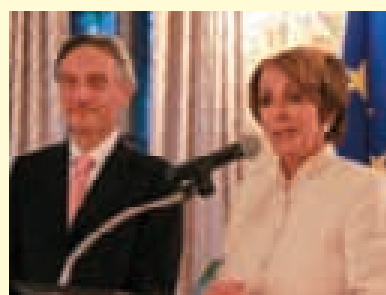
NIAF hosted an evening of fine Italian wines and food specialties at Veni Vidi Vici restaurant in midtown Atlanta on April 19. One of the event's sponsors was FIAT of Atlanta, which put on display the latest Cinquecento Fiat 500 by Gucci. NIAF Area Coordinator **Leo Pieri** said Fiat is planning to host upcoming NIAF events at the dealership.



Churches Chicken CFO Louis J. Profumo and Professor Emeritus of Psychology Luciano Labate of Georgia State University.

IACC Reception at Villa Firenze

On July 11, Italian Ambassador and Mrs. **Claudio Bisogniero** hosted the Italian American Congressional Caucus at the Italian ambassador's home, Villa Firenze, in Northwest Washington, D.C.



Ambassador Claudio Bisogniero and U.S. Rep. and Democratic Leader Nancy Pelosi



U.S. Rep. Pat Tiberi, U.S. Rep. William Pascrell Jr. and NIAF President Joseph Del Raso.

Book Your 2012 Trips to Italy with NIAF

Custom Design Your Vacation to Italy!

Famous for its first-class, fully-escorted tours for 67 years, Perillo Tours is now offering exclusive services to those who would prefer to travel independently or on small hosted tours. Visit Perillo's ItalyVacations.com for its new one-stop shop to book your flights, hotels, car rentals, train tickets, sightseeing, museum passes, cooking classes, villa rentals, family travel, wedding planning and so much more!

Perillo Tour's team of experts can custom design your entire trip over the phone! Plus, Perillo's website is full of information, fun to browse, and filled with tremendous travel deals. And Perillo is giving NIAF



36

members \$100 off – just mention the promo code NIAFPT when you book. NIAF receives a donation with every trip you book!

Please visit www.ItalyVacation.com or call 1-800-ITALY-25 today to book your dream vacation to Italy!

Travel Packages to Italy!

The National Italian American Foundation (NIAF) continues its popular travel programs to Italy by offering four nine-day/seven-night tours departing from John F. Kennedy International Airport (JFK) in New York City:

- **Campania...A Land That Will Capture Your Heart** visits the cities of Agropoli, Amalfi, Anacapri, Avellino, Benevento, Capri, Caserta, Naples, Paestum, Pompeii, Positano, Salerno and Sorrento.
- **"The Enchanting Hill Towns of Umbria & Eastern Tuscany"** tours the cities of Arezzo, Assisi, Cortona, Montalcino, Montepulciano, Orvieto, Perugia, Pienza, Siena and Todi.
- **"Grand Tour of Sicily 2012"** will go to the cities of Agrigento, Catania, Cefalu, Etna, Erice, Monreale, Noto, Palermo, Siracusa and Taormina.
- **"The Jewels of the Riviera with a touch of Piedmont"** visits the cities of Cinque Terre, Genoa, Monte Carlo, Nice, Pollenzo, Portofino, Rapallo and Santa Margherita.

Trips include round-trip flights from New York (JFK) to Rome, breakfast and dinner daily, and English-speaking tour manager. Airfare and all current departure taxes and fuel surcharges also are included. Costs range from \$2,649 to \$3,069 per person based on double occupancy and month of departure.

For information and reservations, contact: Marianna Pisano at mpisano@unitours.com or call 800-777-7432. When making reservation, mention the promo code: NIAF.

MARK YOUR CALENDARS!

NIAF is offering the following special events in the coming months. Visit www.niaf.org to learn more!

October

NIAF 37th Anniversary Gala Weekend

Location: The Washington Hilton,

1919 Connecticut Avenue, NW, Washington, D.C.

Date: October 12-13, 2012

For tickets and sponsorship information, contact: Jerry Jones, 202-939-3102 or jerry@niaf.org

April 2013

NIAF East Coast Gala

Location: Cipriani

42nd Street, 110 East 42nd St., New York, N.Y.

Date: April 4, 2013

For information, contact: Jerry Jones, 202-939-3102 or jerry@niaf.org



10-day Mediterranean Cruise in 2012

NIAF and Trek Tours Ltd. are pleased to present 10-day Mediterranean Cruises in 2012. Fly round-trip to Rome and cruise the Mediterranean on the classic MS Noordam to Livorno, Monte Carlo, Barcelona, Mallorca, Tunis and Carthage, Palermo and Naples. Joyous patterns of tile work will enliven your path as you experience Renaissance art, see the latest fashions and enjoy the flavor of fresh Italian bread dipped in estate-pressed olive oil.

Pre- and post-cruise vacation packages are available to extend your voyage in Rome. For details or to book your cruise, visit www.niaf.org and click "Travel," or contact Pam Salimeno at NIAF's partner, Trek Tours, at 1-800-370-0357.

EARN FREE FLIGHTS & UPGRADES FASTER.

ACCOUNT MUST BE OPEN AND IN GOOD STANDING
TO EARN MILES TOWARDS FREE FLIGHTS.



Issued by First Bankcard: a division
of First National Bank of Omaha.

INTRODUCING THE ALITALIA AMERICAN EXPRESS® CARD
UNLIMITED MILLEMIGLIA MILES FOR YOUR SPENDING¹ |
10,000 BONUS MILLEMIGLIA MILES WITH FIRST PURCHASE WITHIN
THE FIRST THREE BILLING CYCLES AFTER ACCOUNT OPENING² |
TWO ADDITIONAL CHECKED BAGS³ | TWO ALITALIA LOUNGE PASSES³.

Have your MilleMiglia miles total as of December 31, 2012, credited to the new program
if your account is open and in good standing⁴. Apply today at www.alitaliacard.com



alitalia.com



We reserve the right to change the account terms should your credit profile change for other reasons described in the Summary of Credit Terms. Payments on your account may be applied in the order we select, subject to applicable law. Offer applies to new accounts only. All changes in terms will be subject to the requirements of applicable law.

IMPORTANT: You must be a member of the MilleMiglia program to earn miles in the Alitalia American Express® Card. Go to www.alitalia.com to join and include your membership number on the application at www.alitaliacard.com

¹ For complete program rules and the MilleMiglia terms and conditions go to www.alitalia.com

² Benefit will be awarded after first purchase within the first three billing cycles. Please allow 6-8 weeks for receipt of benefit.

³ Benefit will be awarded after first purchase and following each card anniversary date if account is open and in good standing. Please allow 6 to 8 weeks for receipt of benefit.

⁴ See the Credit Card Rewards Program Terms and Conditions in the Summary of Credit Terms for details when you become a cardholder.

Cards are issued by First Bankcard, a division of First National Bank of Omaha. American Express is a federally registered service mark of American Express, used by First Bankcard, a division of First National Bank of Omaha, pursuant to a license from American Express.



Get out in front and stay there

Change is the rabbit we all chase. And winning companies stay right on its tail. Today that means being risk intelligent, understanding regulatory impacts, adopting the right technologies early and managing assets well. Deloitte's cross-discipline approach and market insights help enable clients to not only adapt and keep up with change, but use it to stay ahead of everyone else.



Official Professional Services Sponsor

www.deloitte.com

Professional Services means audit, tax, consulting and financial advisory services.

As used in this document, "Deloitte" means Deloitte LLP and its subsidiaries. Please see www.deloitte.com/us/about for a detailed description of the legal structure of Deloitte LLP and its subsidiaries. All services are provided within the rules and regulations applicable under the practice of public accounting.

Copyright © 2011 Deloitte Development LLC. All rights reserved.
Member of Deloitte Touche Tohmatsu Limited
36USC220506

Deloitte.

Paul Cappelli goes Home

From Madison Avenue to Puglia,
From the Art of Persuasion
to the Art of Pressing Olives

Paul Cappelli's street tough voice,
hewn on the rougher streets of
Boston, booms across the Skype
line from somewhere inside Villa
Cappelli, the 22,000-square-foot
Puglian estate he now calls home.
"Aspetta," he says in Italian, flavored
with the local dialect. Then, in
English, a declaration: "I need to
get a glass of cold red wine."
Sounds like an invitation to a long
and winding story. And that it is.

"I was born in Pisa and moved to America with my mother when I was seven, but I always kept a love affair with Italy," he starts. "Anyway, as a kid I learned fast. A lot of my friends were killed or killed people. But I got a scholarship to high school, and then started studying to join the priesthood . . ."

We'll pick up that thread. For the moment, what you need to know is that today Cappelli, 57, is in semi-retirement from a storied career in advertising, one that included founding The Ad Store and helping companies such as Coca-Cola and GoDaddy.com woo consumers with memorable spots. More recently, he and The Ad Store were featured in "The Pitch," AMC's new reality show that pits agencies against each other.

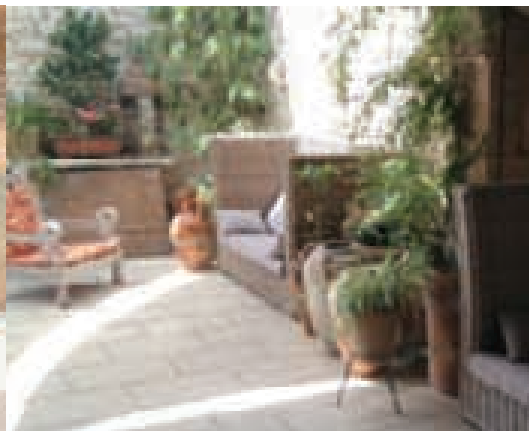
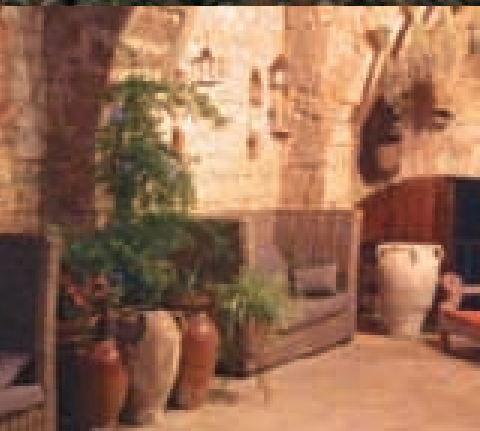
But the fevered world of "Mad Men" occupies only half his time these days. The other half is taken up by business at the villa, which over the past decade went from crumbling relic of centuries past to rustic manor that produces olive oil and other delicacies currently sold online as well as through ►







The ancient villa before Cappelli's renovations.



Paul Cappelli and one of his laborers haul olives from the grove.



Paul Cappelli with daughter Casey



outlets such as Williams-Sonoma. The Villa itself is also for rent at 4,000-6,000 euros a week; it can host up to 20 people, and features a pool, gardens, seven acres of olive trees, “and views that go on for about 30 miles.”

Being an ad guy, Cappelli doesn't talk in clichés. But he offers this one up as a genuine testament to his feelings. “I might have restored this villa's soul, but it restored mine, too,” he says in a rare moment devoid of wise-cracks or swearing. “There is a feeling of absolute peace. Sometimes I'll just sit down and look out, and think, ‘How did I get so lucky to end up here?’”

So back to the thread. Cappelli decided that a life spent teaching at a Christian Brothers school was not for him and, college degree in hand, he started bartending in New York. Soon, he heard about a job opening in the mailroom of ad agency

Ally & Gargano, and before long vaulted to the worldwide ad agency BBDO. He won a Clio Award at age 29 for a General Motors spot.

After years at agency giant McCann Erickson, in 1993, Cappelli started The Ad Store, intent on creating a new, no-frills agency model. The successes continued, including landing the account of a then-new airline, Jet Blue, after cold calling its CEO, David Neeleman, just after 9/11 and offering his services gratis to help write an open letter to shaken travelers.

But on the home front, life wasn't as linear.

“I got married, had three kids, then 16 years ago got divorced,” he says, pausing, almost for effect. “And 16 years ago, I came out of the closet.”

To be more specific, 16 years ago Cappelli started a relationship with Texan Steven Crutchfield, who is now 37 and works alongside Cappelli both on Ad Store business—you can see the duo pitching on “The Pitch”—and on Villa Cappelli affairs. Earlier this year, they decided to move permanently to this hilltop spot in Terlizzi, just north of Bari.

“Don't get me wrong, I love New York,” says Cappelli. “But you work hard there, make a lot of money, and somehow at the end of the month, it's all gone. Here, I feel like if it all goes to hell, I could literally live off what grows around me. That's a nice feeling.”

Just after the millennium, flush with success and some cash, Cappelli began looking for a place to buy in Italy. Initially, he looked at places in and around the city of his birth, Pisa, but on a trip with his kids to visit his mother's ancestral *paese* stumbled into a ➤

sprawling estate whose derelict buildings and roads seemed to evoke thousands of years of history. Stepping through the overgrown grass and over discarded hypodermic needles, Cappelli knew this was it.

“The Appian Way literally passes by out front, the same road extended by the Emperor Trajan for his armies to cross Italy. Hell, some centurion probably peed on my property,” he says, the laugh booming. “One of my kids said, ‘Dad, this place is a castle,’ and a year later it was mine.”

But not everyone shared his enthusiasm. “I’d show it, and most people would say, ‘You’re —ing crazy!’ There were no windows, no doors, no plumbing,” he says. “Part of it was from the 17th century. The foundation was from the Middle Ages. And there’s a cave under the place that the local arts ministry guy says is from around 4,000 years ago. So, there was a lot to work on.”

In due course, the property once known locally as Villa de Lucia was reborn as Villa Cappelli. He took it as a good sign when an Ad Store graphic artist casually sent him a simple VC logo and he later came to learn the name of the font was Trajan. “Destiny, what can you say,” he says.

Cappelli threw his heart and wallet into the project, partly because he always saw a bigger, more commercial picture.

“From day one, I saw this place as a brand, because that’s the way I think,” he says. “It looked

classically Italian, with hints of Tuscany but a feeling all its own, and that was something that I thought people everywhere could appreciate.”

Beyond welcoming international vacationers at the villa, Cappelli currently stamps his VC logo on more than a dozen products, which include sugared almonds, a range of fruit preserves, sea salts and his olive oil, which is described as having a grassy, buttery flavor along with a “Puglia pinch,” a spicy finish courtesy only of the olives themselves.

Cappelli’s goods may yet take off, although admittedly competition in the Italian foods category is notoriously tough. But you get the sense that this time, success isn’t what’s driving this Madison Avenue maverick.

“Villa Cappelli is just timeless to me,” he says, polishing off that once cold glass of red. “I look out and don’t know if I’m in the Roman times or the Bronze Age or modern times. The flowers, the trees, the smells. It’s astounding to me.”

Suddenly, the voice of children comes over the line, followed by Cappelli greeting guests in Italian.

“I gotta go, visitors, time to make dinner,” he says.

The international connection drops. But somehow not the image of a contented man who used his talents for selling to buy himself a little bit of happiness. ▲

Marco R. della Cava lives in San Francisco and writes about popular culture for USA Today.



**For more information on Villa Cappelli products
and contact for villa rentals, visit
www.villacappelli.com**

*How Italy came to be the Italy
We know and love*

**IMMORTALIZED IN ROSALIND BURGUNDY'S
ETRUSCAN HISTORICAL NOVELS**

Tuscan Intrigue

Citizens of an Etruscan Nation

Song of the Poet

Available from: amazon.com barnesandnoble.com
See: [http:// www.etruscan-italy.com](http://www.etruscan-italy.com) for reviews



Heritage. Community. Education.

The Apollo Group is proud to support and share the same philosophies as The National Italian American Foundation.

ITALIANS

NEVER FACED A CONSTRUCTION CHALLENGE
THEY COULDN'T OVERCOME.

The Roman Coliseum is considered one of history's finest examples of Italian construction and development. It could seat more than 50,000 spectators. It was used for gladiatorial contests and public spectacles, such as animal hunts and re-enactments of famous military conflicts. It was also designed to hold thousands of liters of water for the presentation of mock sea battles. And, it had a complex network of chambers and passageways beneath the ground level for the containment of hundreds, or even thousands of gladiators and animals.

BD Development was founded by a born-and-raised Roman. Every day, we are inspired by the extraordinary accomplishments of some of the first Romans, the construction giants who built the Coliseum. We'd never claim to be in the same league as they are. But in our own way we are carrying on the proud Italian tradition of construction and building excellence established more than two thousand years ago.



BD Development. Construction and development are more than just our jobs. They're our heritage.

631.691.4233
info@bddevelopment.net

GENERAL CONSTRUCTION • CONSTRUCTION MANAGEMENT • CONSTRUCTION & TECHNICAL CONSULTING • ELECTRICAL SERVICES • SELF-PERFORMANCE

The Fall Italian American Reading List

At the West Coast Gala in San Francisco in June, NIAF awarded the Mazzei Award in Thought Leadership to co-authors Aili and Andres McConnon for their outstanding contributions to research, scholarship and innovative thinking in writing the untold story of heroic Italian bicycle-racing legend Gino Bartali.

This issue, the Books section is focusing on the McConnon's remarkable narrative which poignantly reflects dichotomies in the Italian soul and character through the lens of sports and one special athlete. Buona Lettura!

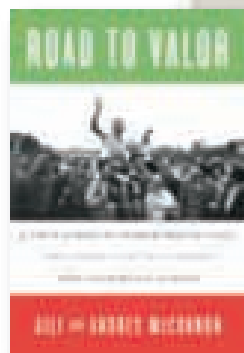
By Alice Bernardi

An adage defines Italians as a nation of poets, saints and sailors, for their—our—ability to be at once creative, soulful and visionary. Aili and Andres McConnon may have found the perfect example of such character in the Italian cycling great Gino Bartali. Their latest book, “Road to Valor,” chronicles Bartali’s early childhood in a small village on the hills surrounding Florence, and his rise to fame during one of the most tumultuous periods in modern Italy in the ‘30s and ‘40s.

Scrawny as a child and struggling with school, Bartali soon found his “purpose,” as he later came to define it, in riding a bicycle. While Bartali’s parents, Torello and Giulia, were lukewarm to Gino and his brother Giulio’s cycling passion, Gino became a promising amateur. He turned professional in 1935, when he was 21, going on to win the most prestigious cycling competition in Italy—the Giro d’Italia—both the following year and again in 1937. A victory at the Tour De France followed in 1938.

Deeply religious, Bartali early on earned one of his many monikers—“The Pious.” But he soon became known as “Ginettaccio” for his direct and, at times, cantankerous interactions with the press and the public. (Tuscans, in general, are occasionally referred to as “Toscanacci” for their directness and healthy sense of humor.)

The increasing political volatility and violence in Italy during the late ‘30s, though brightened for Bartali by his wedding to Adriana in 1940 and by the birth of his son Andrea, culminated in Italy’s declaration of war against Great Britain and France. If the war put a damper on Bartali’s cycling career, it put to good use his consummate climbing and cycling skills. In the fall of 1943, Bartali accepted a request from



Road to Valor:
A True Story of WWII Italy,
the Nazis, and the Cyclist
Who Inspired a Nation
By Aili and Andres McConnon
Crown; 336 pages; \$25

Florence’s Cardinal Elia Dalla Costa to cycle through Tuscany, Umbria and even farther, to carry materials necessary to counterfeit identity cards for Jews so they could hide and survive the war. Bartali also personally helped a Jewish family friend and his wife and children with food and housing during the German occupation of Florence.

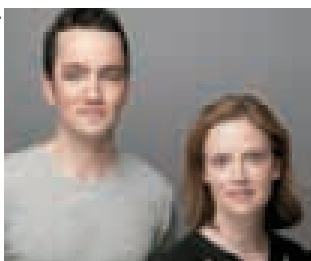
Meanwhile, Bartali aimed at resuming his cycling career as soon as the War ended. The competition and rivalry that quickly ensued with another Italian cycling star, Fausto Coppi, split Italian sports fans along the Bartaliani-Coppiani divide. Their cycling rivalry exemplified the most pervasive political fault line in post-World War II Italy. Coppi shared his political views with the political left; and Bartali supported the Christian Democratic Party. The friction between the two political factions almost exploded in 1948, when on the heel of the political elections won by the Christian Democratic Leader Alcide De Gasperi, an assassination attempt hospitalized Italian Communist Party leader Palmiro Togliatti with near-lethal gunshot wounds.

Bartali’s come-from-behind victory in the Tour De France a few days later contributed to easing the tensions. Some believe it almost single-handedly averted a civil war that then loomed large in the north of Italy.

Bartali retired at the end of the 1954 season after winning 158 races and riding 150,739 kilometers in competition. Cycling did not make him a rich man, and his efforts at building a career as a TV cycling commentator and cycling entrepreneur were not as successful as his cycling had been.

He died on May 5, 2000, a visionary. As the Cardinal of Florence Silvano Piovanelli remarked in his eulogy, a symbol for generations of cycling fans . . . and, as the authors capture so well in “Road to Valor,” a true Italian “champion in life.”▲

Helen Tansey



Aili and Andres McConnon

A brilliant retelling of a classic story...magnificent.

"Having learned the art of writing, I am able to tell this story so that others may know of our history...I am Serena, the sister of Romulus and Remus."



With this prologue, Serena begins a spellbinding tale of the founding of Rome. It is not the popular legend so many of us have heard, but an elaborate historical fantasy that blends adventure, mythology, and our knowledge of ancient Italy.

Forced from their village by the beautiful yet malevolent goddess Discordia, a group of young people from Alba Longa is ceaselessly challenged by supernatural forces as they try to find a new home. Always at their side is a great white dog, Nivea, who possesses mysterious powers. They eventually arrive at a place with seven hills near the Tiber River, and omens suggest they should settle there. Discordia, however, has other plans, and an ultimate confrontation takes place.

**Available at amazon.com in
print or e-book.**

**Also available from
Arena Press, 800-422-7249.
Mention NIAF and get a FREE
gift copy for a friend, family
member, school, or library.**



Behind *the* Books *with* David Baldacci

The Bestselling Novelist Talks
about Writing His Latest Thriller
and Being Italian American

By Don Oldenburg

Last year, following the release of his 2011 novel, “Zero Day,”
having just finished a “39 Clues” kid-thriller book, David Baldacci
was looking to shape a new protagonist for his next novel. ►



David Baldacci in his library

Don Oldenburg

"I just wanted to create a world with new characters... Fresh ground," he says, sitting back in a brown-leather club chair in his office library.

Located in a nondescript business corridor in Reston, Va., a suburb of the nation's capital, Baldacci's spacious office is lined with shelves of books (most bearing his name), large paintings, and mementos from the prolific novelist's career. This is the headquarters of his nonprofit Wish You Well Foundation that targets illiteracy in America. And it's the personal space where he thinks, researches, and writes daily—except when he's travelling worldwide to scope out new scenes, doing book tours, or training with Army Rangers at Fort Bragg and FBI agents in Quantico to cull details for upcoming political and legal thrillers.

This is also where he fleshed out the new protagonist for his latest novel, "The Innocent." Will Robie is a cold-blooded assassin who efficiently kills terrorists deemed by the U.S. government to be America's most dangerous threats. These sanctioned assassinations are "easy kills" for Robie, who's the kind of flawed hero readers hope really is working behind-the-scenes in America's best interests.

But Baldacci wanted Robie to evolve into more than a one-dimensional John Wayne stomping cockroaches. He wanted the reader to care about him. So, in a plot thick with mystery, violence and murder, he confronts Robie with a moral dilemma.

Robie's latest mission is compromised and he becomes the target. While barely saving his own life, he saves 14-year-old Julie Getty, a street-smart girl who witnesses her parents' murder and flees directly into the deadly terrorist plot. So, the willing professional assassin becomes the reluctant guardian angel. That "character arc" for Robie is also a challenge for Baldacci who has never put a teenager in the line of fire in his novels.

"I always looked on Julie as being Robie's conscience," says Baldacci, the proud parent, with wife Michelle, of a daughter and son, both teenagers. "Julie gave him a soul.

As terrorists hunt them and law enforcement and intelligence agencies fail them, Robie and Julie must survive on their own. Page-turning plot, compelling characters. Days after its publication last April, "The Innocent" soared to the top of the New York Times bestseller list.

"My rule of thumb has been if you write a good plot with great characters, it's going to be a great novel; if you write a great plot with mediocre characters, half the people aren't going to finish it," Baldacci says. "People love page turners and what's going to happen next—but it's what's going to happen next to the characters that they really care about."

How Baldacci, a descendant of Italian immigrants, became one of the bestselling writers worldwide (his novels are translated into more than 45 languages, sold in more than 100 countries, with more than 110 million copies in print) is also a story about caring and characters.

Born in the rural suburbs of Richmond, Va., Baldacci, 52, is the youngest child of Rudy, a truck mechanic, and Joyce, a telephone operator. His paternal

grandfather came to New York, via Ellis Island, from Barga, a small Tuscan village.

"He took the train down to Richmond," Baldacci says. "I've always maintained one reason that happened was that New York, for a lot of Italians, was just too cold a climate . . . and [Richmond] was probably the biggest warm town you could get to past New York, so a lot of them just got off there."

Baldacci's grandfather met his Tuscan wife at a Richmond boardinghouse run by her mother. They fell in love, married and had five sons (including his father), all of whom served in World War II. His maternal grandparents were Scottish with some German and Cherokee bloodlines. They lived near a remote mountaintop town in southwest Virginia called Ramsey Ridge. Baldacci named his company after his maternal grandfather, Columbus Rose.

Something Baldacci cherishes about his Italian heritage, and where he first noticed the art of storytelling, was growing up in a huge extended family. "Big families, boisterous Sunday gatherings, lots of storytellers, my dad predominant among them," he recalls. "We'd go to my grandmother's house and she'd have all the types of pasta. We'd take time over our meals and there'd be story after story after story. Lots of my aunts and uncles were just really curious personalities you'd like to hang around and listen to."

As a child, he kept journals, thousands of pages of notes and short stories, "good training" for what was to come, he says. After high school, he worked his way through Virginia Commonwealth University and then graduated from the University of Virginia Law School.

For a decade thereafter, he booked his professional life in half-hour increments as a corporate lawyer in Washington, D.C., but spent nights honing the craft he loved most—writing fiction. "I say it sort of tongue-in-cheek, but being a lawyer was great training for making stuff up," he laughs.

One day, walking past the

White House sparked the idea for what would become his breakout novel, “Absolute Power.” The story of a sociopathic U.S. president, a murder, a manhunt, a cover up, and a moral Catch-22, the 1996 novel climbed the best-seller lists. “A lot of novel writing is sweat equity, it’s trial and error,” says Baldacci, who spent three years writing the book. “But you just keep at it and keep at it,”

Not long after, Baldacci got a call from his agent in New York. He was there with the chairman of Mondadori, the Italian publishing house preparing to publish “Absolute Power” in Italy. “They love ‘Absolute Power,’ they think it’ll be a huge hit,” his agent said, “but they have a problem with the name.”

Baldacci said that he thought “Absolute Power” translated beautifully in Italian, but if it was a problem, they could change it. But the problem wasn’t the title, it was his name—Baldacci. Italian publishers think Italians want novels, especially thrillers, written by Americans, not Italians. Lisa Scottoline was published in Italy as Lisa Scott, Steve Martini as Steve Martin. Baldacci’s agent asked him to come up with an American-sounding name.

Irritated, Baldacci glanced out the window and looked at his Ford Explorer. “David Ford,” he told his agent.

“Thank God I didn’t have a Subaru,” jokes Baldacci, adding that upon hearing the pseudonym, Mondadori’s chairman, “whose name, by the way, is Gianni Ferrari,” screamed “Genius!”

Baldacci’s next book in Italy had David B. Ford on the cover, the one after that, David Baldacci Ford, and since then just David Baldacci. Now when he travels to Italy, his name is recognized.

A few years ago, Baldacci was planning a family trip to Italy when he received an email from the mayor of Barga, his grandfather’s village, inviting him to come “for lunch.” Baldacci accepted.

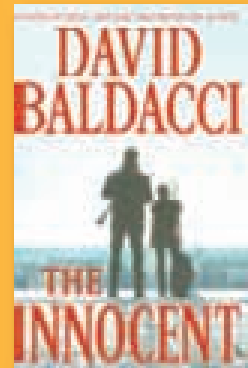
Driving more than two hours to Barga that day on winding and hilly roads, the GPS broken, Baldacci was hopelessly lost and late. Frustrated, he asked his wife, maps in her lap, if they were even close. “She looks out the window and says, ‘Ya know, considering there’s a 12-foot tall poster of you on the wall over there, I’d say we’re in the right place,’” recalls Baldacci.

Expecting a casual lunch with the mayor, they instead arrived at “David Baldacci Day” in Barga. The mayor awaited with the U.S. and Italian flags, a band, photographers, and 200 excited fans. Dressed in shorts, sandals and a polo shirt, Baldacci was pressed into giving a “grand speech” before a “lunch” that turned into

10 hours of festivities.

“It was like a movie,” says Baldacci, who was presented with, among other gifts, a journal his ancestors had kept from 1680 to 1880, and a beautiful genealogical chart tracing the Baldaccis in Barga from the 13th century on.

“I’ve always been proud of my Italian heritage,” says Baldacci, pointing out the framed chart now hanging on his office wall, ...“but that was a mind-blowing experience.” ▲



David Baldacci’s next novel, “The Forgotten,” is scheduled for publication in November.

For more information on Baldacci, visit his website at www.davidbaldacci.com. For more information on his literacy programs at the Wish You Well Foundation, visit www.wishyouwellfoundation.org and www.feedingbodyandmind.com.

Step in the Right Direction

Pay tribute to your parents, grandparents and ancestors who sacrificed so much in search of a better life! To purchase a custom-engraved commemorative NIAF Walk of Honor brick at the entrance of the NIAF headquarters in Washington, D.C., contact 202-939-3122 or visit www.niaf.org/walkofhonor.





We are
proud
supporters
of the
**National
Italian American
Foundation**

CONAIR®

CONAIR CORPORATION • ONE CUMMINGS POINT ROAD • STAMFORD CT 06902 • 203.351.9000

CONAIR • CUISINART • WARING • CONAIRPRO • BABYLISS • RUSK • INTERPLAK • POLLENEX • SCÜNCI • TRAVEL SMART • ALLEGRO

MAKING A DIFFERENCE

A Pro Bono
Barrister and a
Historic Refugee Case

There was a moment, several years ago, when Dino Privitera, a Philadelphia lawyer, stood in chambers of the late Senator Ted Kennedy, amazed by the journey that had led him there.

“Here I was, the son of Italian immigrants, standing with the son of one of the most famous families in this country, representing the first person in American history to be granted a special type of refugee asylum,” recalls Privitera.

For him, it was a wonderful and poignant reminder of why his parents made the odyssey they did, and what it has meant in his life.

Roots and Values

It was back in the small town of Biancavilla, Sicily, in the Province of Catania, that Dino Privitera’s parents met and married. Giuseppe, a tailor, and Concettina, the beautiful girl he’d met when she was still in her teens, decided to seek their destinies in the United States with their two sons, leaving family and familiarity behind.

Privitera, now 45, was only an infant when they emigrated in 1967. The Privitera family settled in Lawrence, Mass., an industrial city north of Boston, renting a modest apartment above a shoe repair store.

Guiseppe, who had been trained as a skilled tailor back in Italy, went to work in a clothing factory, and so did his wife, who also juggled caring for their sons. It’s not an unfamiliar immigrant tale, and it’s one that left a deep and lasting imprint on Dino about the ethic of hard work and sacrifice.

That both Privitera sons would go to college was a given in that

household. Education was a key component of his parents’ dreams for their advancement. An excellent student in high school, Dino attended the University of Massachusetts at Amherst where he majored in journalism. After college, he worked in a homeless shelter teaching basic life skills.

His decision to change course and become a lawyer was motivated by the story of Sacco and Vanzetti, Italian immigrants who were wrongly convicted of killing two men during a bank robbery, and later executed. “It was widely recognized as a miscarriage of justice and a travesty,” says Privitera. “That had bothered me since childhood.”

A Life in the Law

In 1993, Privitera earned his law degree, graduating cum laude from Temple University Law School in Philadelphia. “I recall standing near the bust of Abraham Lincoln in front of the law school with my parents,” he says. “I don’t think they were ever prouder of me than on the day I graduated.”

Following his stint as a judicial law clerk for a federal judge, he worked as a prosecutor in Philadelphia, where his world revolved around victims of attempted murders, assaults, armed robberies and sexual offences.

Privitera went on to join two distinguished law firms in Philadelphia. At his current firm, Eisenberg Rothweiler Winkler Eisenberg & Jeck, he concentrates on the representation of people who have been catastrophically injured in accidents—another way, he believes, to help victims.

But ask this attorney what he regards as some of his most impor-



photo by Luigi Ciuffetelli

Dino Privitera outside his Philadelphia law firm

tant work, and he doesn’t miss a beat: “Doing pro bono work is, to me, a moral duty that accompanies having a law license. We need to make justice accessible to all people, not just the rich and privileged. Ensuring equal justice for all is sacred work and the reason why I became a lawyer.”

One case vividly stands out to him as a personal and professional milestone. It linked this native son of Italy, an immigrant himself, to a young man who lived a world away, but whose urgent need was to find life-saving asylum in the United States.

A Singular Opportunity

In 2003, Safa Ismael, then a 23-year-old college student with mastery of English, made the decision to help the U.S. troops landing in Mosul, Iraq. Ismael became a “terp,” the military slang for interpreter. And that decision immediately thrust him into constant danger, causing him to be branded by insurgents and terrorists as an “American collaborator.”

Two years later, Ismael was the victim of a well-orchestrated car-bomb ambush that engulfed his van in a ball of fire. As glass ➤



Attorney Brian Watson, Sen. Edward Kennedy and Dino Privitera in 2007 at Kennedy's U.S. Capitol office following Senate hearings on the plight of Iraqi refugees

shattered and debris filled the air, he managed to escape to a local hospital for treatment. He miraculously survived, but he knew it was time to get out of Iraq.

In November, 2005, Ismael got a temporary visitor's visa to the United States, specifically to Philadelphia. It was the city most of the soldiers he'd worked with in Mosul called home. Ismael had nearly lost his life working for them, so it was a decidedly emotional reunion when he arrived.

And that's when Privitera entered the picture. When several of his soldier friends told the attorney of Safa's urgent need to stay in the United States or face an almost certain death in Iraq, the attorney immediately knew he would rally to the cause. Over the next year, Privitera and several colleagues worked tirelessly to build Ismael's asylum case. "For me, this was deeply personal," Privitera says. "I had come to this country not to escape persecution and death, but because of America's promise. I felt that Safa Ismael deserved that same opportunity."

From 2003 to 2006, it was nearly impossible for Iraqi inter-

preters to get refugee status. But, in 2006, Congress enacted special refugee legislation that allowed 50 people who had served as interpreters for American forces to get protective special immigrant status. But not easily.

"It actually was a very complex process that required a lot of paperwork, from absolute proof that the candidate was an Iraqi national who had worked directly for U.S. troops for a period of at least a year, to a favorable written recommendation from a general," explains Privitera, who with a small pro bono team gathered the necessary documents and assembled the evidence to show that for Ismael to return to Iraq was a serious risk because of the courageous work he had done.

Safa's friends—the soldiers he had worked with in Mosul—eagerly came forward with testimonials and written letters of recommendation in support of this young interpreter's application for asylum.

Making History

In June, 2006, Safa Ismael became the first applicant ever to be granted special immigrant status under the new legislation. So significant was Ismael's legal victory that the late U.S. Senator Edward "Ted" Kennedy, a co-sponsor of the

refugee legislation, invited Privitera and Ismael to speak at Senate Judiciary Committee hearings in January, 2007, focused on the plight of Iraqi refugees.

With his identity concealed, Ismael shared his experience as an Iraqi interpreter, describing in chilling detail the threats on his life that made real for the committee the humanitarian crisis in Iraq. "I will always be proud of what I did, even though it meant risking my life," the translator said.

That testimony undoubtedly helped pave the way for the 2008 passage of a new refugee resettlement program that expanded the number of special immigrant visas to 25,000 between 2008 and 2012. It was a giant leap forward, and one that validated all the hard work of this lawyer and his immigrant client.

Today, Privitera and Ismael are friends—the sort who have shared a remarkable, life-altering experience together. "I was so honored to help him," says Privitera. "He had earned the right to live here in freedom and safety. As an immigrant and the son of immigrants, that means everything to me." ▲

Sally Friedman is a Moorestown, N.J., freelance writer and essayist who has contributed to the New York Times, the Philadelphia Inquirer and national and regional magazines.

AMALFI COAST & ROME TOUR
9 DAY ESCORTED TOUR TO **NAPOLI,**
ISCHIA, CAPRI, SORRENTO, AMALFI,
POSITANO, POMPEI & ROME

TUSCANY, UMBRIA & ROME TOUR
9 DAY ESCORTED TOUR TO **MAREMMA,**
TALAMONE, ORBETELLO, SIENA, PISA, LUCCA,
ORVIETO, TODI, ASSISI, SPELLO & ROME

FIRST CLASS HOTELS AND MEALS from **\$499**
www.StayandVisit.com

OROFINO TOURS
ITALY'S HOLIDAY SPECIALISTS

Tel: 941-870-2498 | Fax: 941-870-3497 | E-mail: info@stayandvisit.com



The nation's premier urban public university invites you to consider a career at The City University of New York (CUNY).

If you join CUNY, you become part of a community dedicated to serving more than 450,000 students who hail from over 205 countries and speak over 100 different languages. You join one of the country's most diverse academic environments where your success is a priority. Employment opportunities span a wide range of business, technical, and student services areas as well as faculty positions in many academic disciplines. Our commitment to diversity extends to scholarly pursuits such as those sponsored by the John D. Calandra Italian American Institute. For more information on CUNY and employment opportunities, please visit www.cuny.edu/employment.html.

The City University of New York is committed to enhancing our diverse academic community by actively encouraging people with disabilities, minorities, veterans, and women to apply. Italian Americans are also included among our protected groups.





Jackson Lewis is proud to support the National Italian American Foundation

With almost 700 attorneys practicing in 49 cities nationwide, Jackson Lewis provides creative and strategic solutions to employers in every aspect of employment, labor, benefits and immigration law. Our firm has one of the most active employment litigation practices in the U.S., including a current caseload of over 5000 litigation matters and 300+ class actions. To learn more about our services, please contact Linda R. Carlozzi at (212) 545-4040 or visit us online at www.jacksonlewis.com.

Jackson Lewis LLP

666 Third Avenue, 29th Floor
New York, New York 10017

All we do is work. Workplace law.



Jackson Lewis is affiliated with
L&E GLOBAL
employers' counsel worldwide

jackson | lewis

Preventive Strategies and
Positive Solutions for the Workplace®

Animated Italian

*Enrico Casarosa
Draws on His
Italian Boyhood
to Make an
Oscar-Nominated Film*

By Maria Garcia



Nonno, Papa and Bambino in “La Luna”

If your childhood memories include Saturday afternoons at the neighborhood movie house, then your first film was a short—a cartoon, a serial, or a silent comedy “one reeler.” For Enrico Casarosa, it was Osvaldo Cavandoli’s “La Linea” cartoons, which he watched on Italian TV as a boy. Cavandoli’s young character and the unexpected events he encounters pop up from *la linea*, a line drawn across a colored background. The cartoons have universal appeal, yet the character’s temperament is manifestly Italian.

Casarosa’s childhood in Genoa, and Cavandoli, inspired his first film, “La Luna,” an animated short. “I grew up with my dad and my grandfather, and they never got along,” the writer-director says in a phone interview

from Pixar Animation Studios. “Growing up, I often felt stuck between the two.”

As a storyboard artist at the California studio, Casarosa draws the first images of what become animated shorts or feature-length films. “I thought it would be interesting to tell a story to kids about finding their own way when people are telling them to do things in different ways,” he says.

Casarosa’s boy protagonist in “La Luna” accompanies his quarrelsome father and grandfather to their unusual job and, at a crucial moment, makes a unique contribution to their labors.

The Oscar-nominated short opens with a glimpse of the prow of a battered wooden boat. Her name, La Luna, is printed on the starboard side. “The thing that

interested me about that shot is that it was great to see the boat come in and be so close to the water,” Casarosa says, “because then I would be able to show the kid, yet not the parent and grandparent who are taller.”

Desiring a timeless, fairy-tale quality for the boat, Casarosa went home to observe the boat-makers of Genoa, who believe souls are granted only to vessels crafted of wood. Afterward, as he sketched La Luna, he thought of her as his “fourth character.” The film begins in the evening, just before the moon rises. Stars twinkle in the background, and the ultramarine hue of sea and evening sky bathe the frame.

The seven-minute short, which premieres in theaters this fall along with the animated feature “Brave,” began with ►

Enrico Casarosa
at Pixar Studio

courtesy of Disney/Pixar

Casarosa's character sketches and storyboards, the series of drawings that illustrated the film's narrative progression. Watercolor paintings helped the artist flesh out his color scheme. Then, as is the practice at Pixar, Casarosa pitched his idea to the animation team using his images to tell the story. Once it was accepted, he became the director in charge of a production team.

"I draw very simply in 2D, but of course you need to bring these characters into the third dimension," Casarosa explains. "To do that, I had a wonderful character designer, Daniel Lopez Munoz. We sculpted the characters, making clay maquettes."

The personalities of animated characters, like those of actors, are key to cinematic storytelling because events unfold from their point of view. In the hands of a good director, the characters' expressions and movements shape the film. "After the sculpture in 3D is complete," Casarosa says, "sometimes it is scanned into the computer, and sometimes it's just used for reference, but the puppet is brought into the digital world."

"La Luna" was produced on Pixar's computer graphic system,

the same one used for its inventive feature films, such as "Ratatouille" (2007). Yet, just as in live-action films, teams of set designers, sound professionals, cinematographers and others are required to realize the director's vision of the story.

Riggers, for instance, identify the points of movement in the face and body of the character. Their work is a virtual version of the rigging decisions made to animate wooden puppets. "The riggers provide all the controls that the animators need," Casarosa says.

How the character is rigged affects the subtlety of its gestures, which are especially important in "La Luna" because the men and boy speak gibberish, like Cavadoli's character. "'La Luna' is for kids, and gibberish is something from our childhood," the writer-director explains. "We love to make up languages. We probably sometimes hear adult speech as gibberish."

Before movies are scored, the soundtrack consists of "temp music" that the director chooses to indicate his preferences to the composer. To inspire Oscar-winning composer Michael Giancchino ("Up," "Ratatouille"),

Casarosa's choices were Nina Rota scores and Neapolitan folk tunes. "I asked Michael to reach for his roots," the writer-director says. "He captured something that is Fellini-esque. I love it."

Listen closely to the clinking sound of some stars in "La Luna," and the musical notes of others, to appreciate an aspect of the short's sound mix which differentiates the boy from his father and grandfather. In meticulously crafted films, style perfectly reflects content so that the director's intent is apparent in every aspect of the work. In Casarosa's screenplay, as in Giancchino's score, a distinctly Italian world-view emerges.

It is there in the magical work of the two men and the boy, as well as the way in which the boy is initiated into the family enterprise. In their honest night's work, Casarosa expresses his admiration for laborers, for the boat-makers of Genoa, and for *la famiglia*.

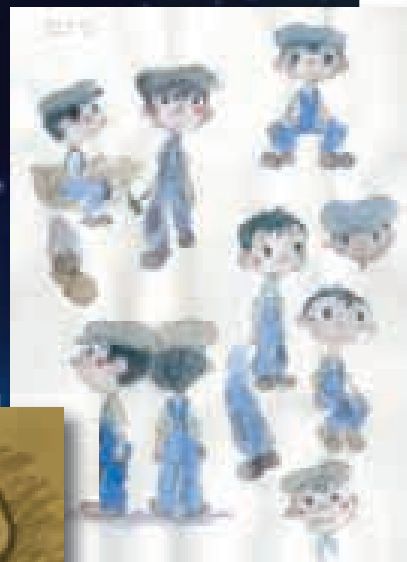
Casarosa, who lives in Berkeley, Calif., with his American wife and four-year-old daughter, remembers his boyhood in Genoa from a height nearer to the stars. "The views of the sea are wonderful in the city, which is between the mountains and the ➤

Bambino in "La Luna"

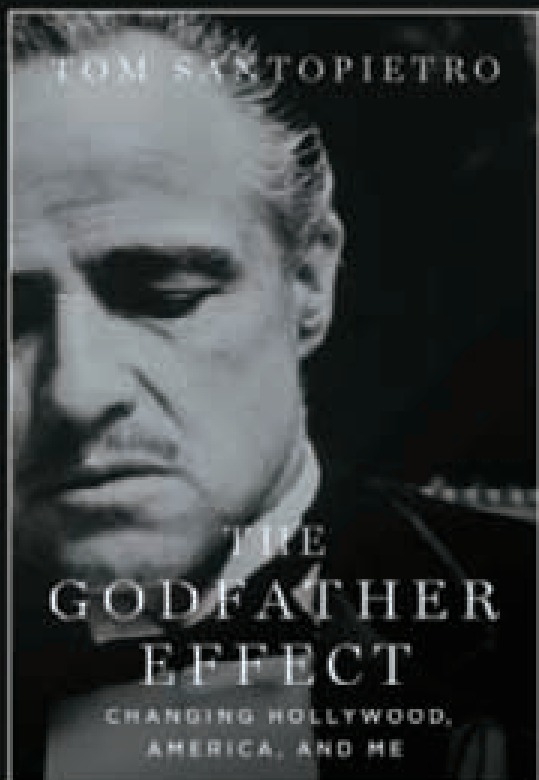
courtesy of Disney/Pixar

sea," he says. "Whenever I go back, I have to look at the city from up high—and, of course, the sea. I wanted to bring my love for that aqua sea to 'La Luna.'" ▲

Maria Garcia is a New York City-based freelance writer and a frequent contributor to Ambassador. Her reviews and feature articles also appear regularly in Film Journal International and Cineaste.



Early sketches of the boy



"A fascinating, great read"
Patti LaPine

"Slickly told... it's the connections with family that give it a center as sweet as cannoli cream."
Newsday

"... a beautiful narrative of the way pop culture shapes our self-image."
The Hollywood Reporter

Now available at Amazon.com and local bookstores everywhere.

niche
W & S

AMARO
TOSOLINI

SALIZA

CIVIDINA



AMARO TOSOLINI

Amaro Antico Rimedio is the product of blending 15 different types of alpine maritime herbs and spices. Perfect chilled and as a traditional aperitif or for fresh summer cocktails.

SALIZA AMARETTO

Traditionally made Italian amaretto made with crushed almonds rather than concentrates or extracts. All natural.

CIVIDINA GRAPPA

In Friuli, Italy's northeastern region sharing borders with Slovenia and Austria, grappa is the spirit of the land itself in a bottle. Full bodied with a note of fresh fruit and floral aromas typical of Friulian wines. Traditionally served straight as a digestif or blended with espresso - a "caffè corretto".

Visit www.ourniche.com and use our "Product Locator" to find these fine spirit specialties at a store near you.

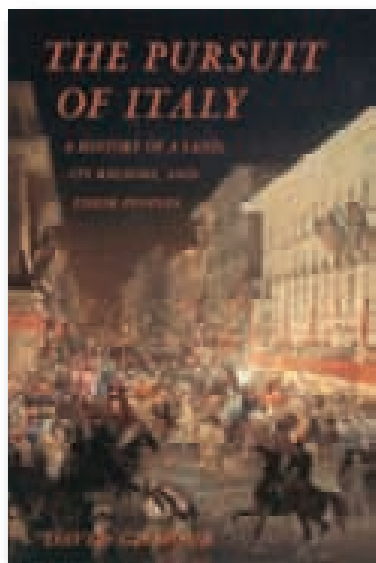


Like Niche Wines and Spirits on Facebook



Follow @ourniche on Twitter

NICHE W & S, 45 HORSEHILL ROAD, CEDAR KNOLLS, NJ 07027; TEL: (973) 993-8450; WWW.OURNICHE.COM



In Pursuit of a True Italian History

A Look at David Gilmour's "The Pursuit of Italy"

By Robert Allegrini

Walk to the history section of most major bookstores and you will see sections labeled British History, German History, French History, and then a section simply labeled “Other European countries.” Here is where you will find the few new history books that cover Italy lumped in with books about countries such as Hungary, Finland and perhaps Liechtenstein.

The dearth of history books on Italy made me all the more excited when I spotted British historian Sir David Gilmour’s recent tome “The Pursuit of Italy.” My excitement allowed me to overlook the subhead of the book which offered the first clue that I would not be pleased. The subhead reads: “A History of a Land, Its Regions and Their Peoples.”

Note that it states “a land” and not “a country.” The premise of the entire book is that Italy remains a collection of disparate regions with little sense of national feeling, and that “united Italy never became the nation its founders had hoped for because its making had been flawed both in conception and in execution, because it had been truly . . . ‘a sin against history and geography.’ It was thus predestined to be a disappointment . . .”

Gilmour falls into that genre of British revisionist historians, led by the prolific Dennis Mack Smith, for whom united Italy essentially can do no right. Sure, Gilmour doles out platitudes

about the country’s art and architecture and cuisine, but he leaves you with the impression that when it comes to serious matters, like running a country, Italians are abject failures. For Gilmour, Italy’s Risorgimento was a mistake, foolishly propagated by inherently flawed individuals with names such as Cavour, Mazzini, Garibaldi and Victor Emmanuel II.

He reserves special criticism for Cavour’s Piedmontese who, from his point of view, compounded the mistakes of the Risorgimento in attempting to make Italy in their own image by imposing their values, norms and laws on the unwilling residents of the “alien” South. He fails to explain, however, who on the Italian peninsula, if not the comparatively well-educated Piedmontese, were capable of forging and administering a united Italy when literacy rates in the Southern regions at the time of unification were less than 20 percent.

This is not to say that Gilmour’s book is without any merit. Some of what he says is insightful. He rightfully points out that Italian nationalism could have gotten off to a much better start if not for the Catholic Church’s intransigence to the Italian state. His contention that Mussolini “probably made Italy feel more united than ever before—or indeed since” is also right.

However, Gilmour goes on to conclude that: “There is no Italian race and there never has been

one. The arguments of those who claim otherwise . . . are ludicrous.”

While there is no denying that the origins of the ethnic stock of Italians, after successive waves of invasions, is diverse, to say there is no Italian race negates a basic definition of race put forth by Webster’s as a “class or kind of people unified by shared interests, habits or characteristics.” By this definition, there is most certainly an Italian race.

Yes, there are still strong regional differences in Italy, but this can be said of nearly any country of a certain size. The argument is a bit much coming from a Brit at a time when Scottish secession from the United Kingdom is a far more real possibility than any decoupling of Italy’s mythical Padania from its south.

Unfortunately, Italian Americans have no one to blame but themselves for books like this one. Until Italian American organizations begin using their collective financial resources to provide incentives for the writing of books on Italian history, and until Italian Americans start reading more Italian history, thereby enhancing the market for the subject matter, we are doomed to have Italian history in English written by those few American and British historians who take up the subject regardless of the highly questionable nature of their conclusions. ▲

Robert Allegrini is a Board Member and Regional Vice President of NIAF.

**NIAF
Exclusive**



Normally
~~\$31.50~~
You pay just
\$10

As a reader of the *Ambassador Magazine*, we would like to offer you the chance to trial a subscription to *Italia!* for just \$10*!

Italia! is the world's best Italian monthly with up to date information on Italian property, travel, food, wine, culture and people. Every issue helps you get more out of your passion for Italy – whether you're looking to buy a new home, go travelling or simply learning how to cook authentic Italian recipes.

Let us bring Italy direct to your door

When you trial a subscription to *Italia!* magazine. As an NIAF member, we're offering you the chance to trial our magazine and get...

3 issues for just **\$10***!

Special subscription offer for readers
of *Ambassador Magazine*

Trial 3 issues for \$10* **saving 68%**

Never miss an issue

The delights of Italy **direct to
your door** every month



ORDER NOW!

Order online at
www.imsnews.com/italia
entering code **AMBAS12**

Call us toll free on
800 428 3003 quoting code **AMBAS12**

*Offer available to North American residents only. After your first 3 issues, you will continue to pay \$37.50 every 6 issues – still saving 40% on the store



Baseball in His Blood: Joe Garagiola Jr.

Joe Garagiola Jr. with his father Joe Garagiola Sr.

ON SPORTS

One of baseball's most familiar names belongs to one of its most historical characters.

A catcher from St. Louis who grew up alongside Yogi Berra, Joe Garagiola didn't have the big league success Yogi did on the field, but he achieved more than the colorful Berra off the field.

Garagiola became one of the game's top TV voices, an advocate against chewing tobacco, a game show host, and a national spokesperson. As he carved out his niche as a representative of Major League Baseball, the young man that also bore that name was earning a law degree and found himself an internship with George Steinbrenner and the New York Yankees.

Joe Garagiola Jr. never felt pressure to follow in his larger-than-life father's footsteps. But the same thing drove them both—an unbridled enthusiasm for the game they loved, the game they were about to share.

"My father was kind of the anti-Little League parent," Garagiola Jr. says. "He had absolutely no need to have any vicarious experiences through me. There was no pressure on me to go into baseball. Everything was my choice, and I'm proud of what I've accomplished."

Garagiola Jr. is Major League Baseball's Senior Vice President of Standards and On-Field Operations. He works with legendary skipper Joe Torre, who runs the department that largely disciplines players after on-field incidents. "Basically, we dole out fines and suspensions," Garagiola Jr. says. "It's

difficult to take a player off the field because it's potentially impactful on a club's playoff chances, but we always come to a decision that we feel is the right thing to do."

The job isn't just discipline. Garagiola Jr. also discusses potential rule changes within the game, including the hot topic of expanding instant replay. "We've elicited views from many different avenues with regard to instant replay," he says, adding that Commissioner Bud Selig "gets a lot of credit for instituting replay in the game."

His foray into MLB's executive office is another unique step in a career filled with them. Most notably, Garagiola Jr. was the general manager for the expansion Arizona Diamondbacks in 1998. Three years later, he and the Diamondbacks were World Series champions.

"Just about everything about my time in Arizona was special," Garagiola Jr. says. "Even the initial meetings with (then Diamondbacks owner) Jerry Colangelo to start the path of achieving the goal were special. He needed to lead the effort. We couldn't have done it without him . . .

"Then there was the expansion process, the first game, the first playoffs in 1999, and then 2001. To play in New York in that World Series after 9/11, it was an unforgettable experience."

Garagiola Jr. took an unusual path to becoming a major league general manager. He had a law degree and a background of using it in baseball, but he had

never been a scout, coach or player, and had little front office experience. "It shocked a lot of people . . .," says Garagiola Jr., who was working at a law firm in Phoenix at the time. "Jerry took a big chance on me."

While continuing his MLB executive role, Garagiola Jr. recently fulfilled another lifelong dream: He became an Italian citizen. The dual-citizenship process took him two and a half years and was made possible by his grandfather's Italian heritage. "My grandfather became a U.S. citizen in 1949," he says. "It's funny . . . He did all this work to become a citizen here, and two generations later I'm going back the other way and trying to become a citizen over there."

As three generations of the Garagiola family retrace their roots, one thing is certain: Many generations of fans will feel the impact the Garagiola family had on the game of baseball.

Epilogue: Joe Garagiola Sr., now 86, remains a familiar face around Chase Field in Phoenix, attends Diamondbacks games, and is still active in the community with his charity work. ▲

Wayne Randazzo is the editor of Red, White & Green, the official publication of the National Italian American Sports Hall of Fame. He's also the play-by-play voice of the Midwest League's Kane County Cougars Baseball Club and an update anchor and talk-show host for Chicago's Sports Radio 670 the Score.

The National Italian American Foundation presents

The Enchanting Hill Towns of Umbria & Eastern Tuscany

Departures from New York (JFK)*:

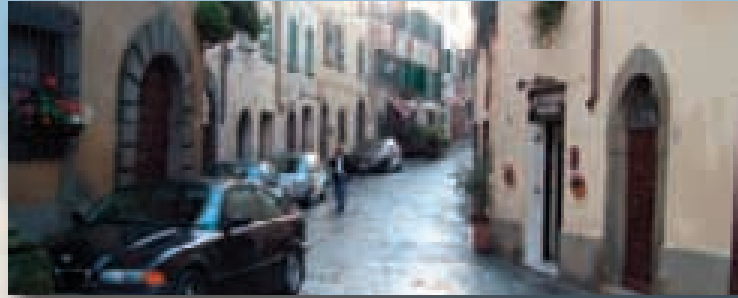
\$2,769 — March 12, 2012

\$2,869 — May 14 and October 15, 2012

\$3,069 — August 20, 2012

Spend days exploring:

Perugia — Assisi — Arezzo — Todi/Orvieto — Cortona —
Siena — Pienza/Montalcino/Montepulciano



Campania... A Land That Will Capture Your Heart

Departures from New York (JFK)*:

\$2,649 — October 29, 2012

\$2,699 — April 16 and September 24, 2012

\$2,899 — May 25 and August 20, 2012

Spend days exploring:

Salerno — Benevento/Avellino — Caserta Royal Palace/Pompeii
Naples — Capri/Anacapri — Sorrento/Amalfi Coast
Paestum/Agropoli



The Jewels of the Riviera with a touch of Piedmont

Departures from New York (JFK)*:

\$2,799 — April 23, 2012

\$2,899 — May 21, September 3 and October 15, 2012

\$2,999 — June 4, 2012

Spend days exploring:

Genoa — Le Cinque Terre —
Rapallo/Santa Margherita/Portofino Monte Carlo/Nice — Pollenzo



Grand Tour of Sicily 2012

Departures from New York (JFK)*:

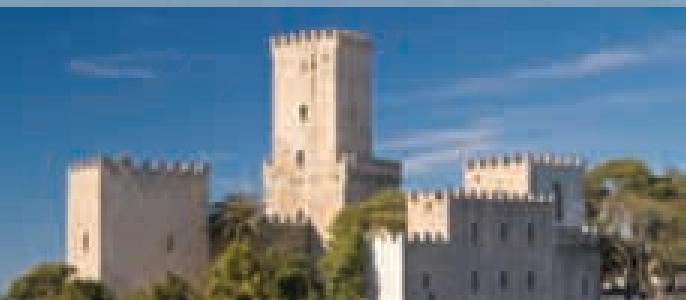
\$2,799 — March 5 and March 30, 2012

\$2,899 — May 21 and October 29, 2012

\$2,999 — August 27, 2012

Spend days exploring:

Palermo — Monreale — Cefalu — Erice — Agrigento
Catania — Siracusa-Noto — Taormina-Etna



Enjoy on All Trips:

- Round-trip airfare from New York (JFK)
- Transfers from airport-hotel-airport
- Seven nights at four-star hotels
- Breakfast and dinner daily
- Six days of sightseeing
- English-speaking tour manager
- All entrance fees
- Price per person based on double occupancy, includes airfare, current taxes and fuel surcharge as of June 2011 [subject to change].

For Information and Reservations, Contact: Marianna Pisano
www.niaf.org • mpisano@unitours.com • Telephone: (800) 777-7432

When making your reservation, mention the promo code: NIAF



tweet us



like us

read our blog TUTTO NIAF



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

Your Heritage Going Foward

As the leading Italian American organization in the United States and Italy, the National Italian American Foundation promotes and preserves the culture and heritage of Italian Americans. We're expanding your options for connecting with us online!

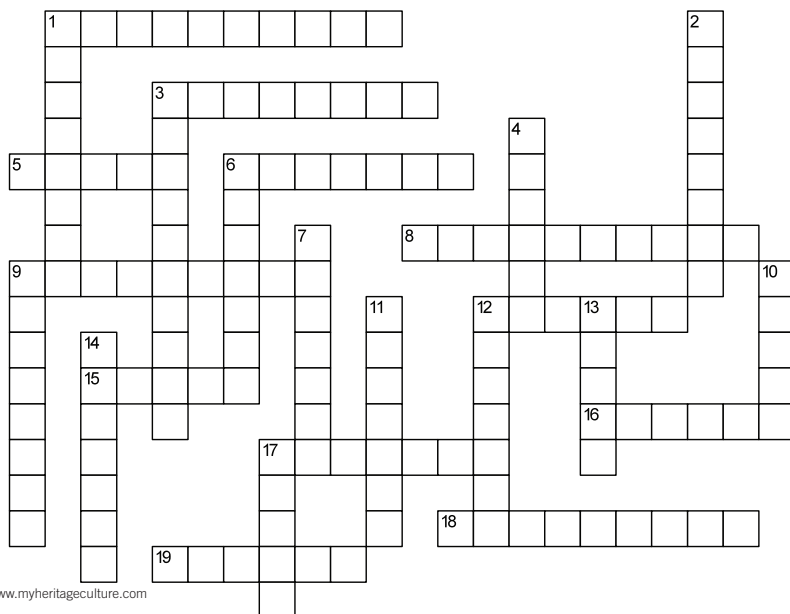
Go to www.niaf.org today.





A's+B's of sports *italian style*

Crossword Puzzle by
Leon J. Radomile



www.myheritageculture.com

Across

- 1 Revolutionized the concept of the "tennis academy" and trained such tennis champions as Agassi, Seles, Becker, Kournikova and the Williams sisters.
- 3 Since 1985, this head coach has redefined the meaning of success in women's basketball earning seven national titles, 13 Final Fours, four perfect seasons (1995, 2002, 2009, 2010) and 37 Big East titles.
- 6 His nickname was Bye-Bye, because of his home run power. Was the first baseman on the 1985 World Series champion Kansas City Royals.
- 8 Great middle-linebacker of the Miami Dolphins' No-Name defense that went undefeated (17-0) and won the Super Bowl in 1974.
- 9 He paid \$272 million for a share in the NFL Baltimore Ravens.
- 12 An offensive mainstay on the New York Super Bowl championship teams in 1986 and 1990. A prototype for the modern NFL tight end.
- 15 Third baseman and the heart of the Oakland A's team that dominated the American League in the early 1970s with three straight World Series Championships.
- 16 Heisman Trophy winner and five-time NFL All-Pro fullback, scored winning touchdown in what many regard the greatest NFL game ever played. Brother of famous movie star.
- 17 All-American back from Navy, he won the Heisman Trophy in 1960.
- 18 Considered by many as the greatest boxer ever from Italy.
- 19 One of only two jockeys to win the Kentucky Derby five times.

Down

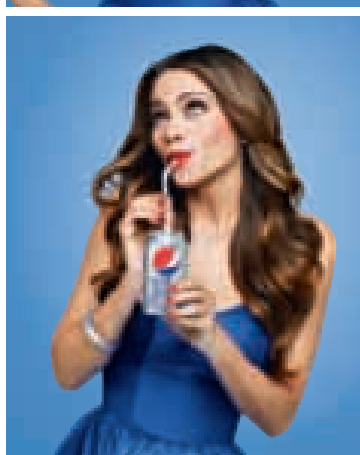
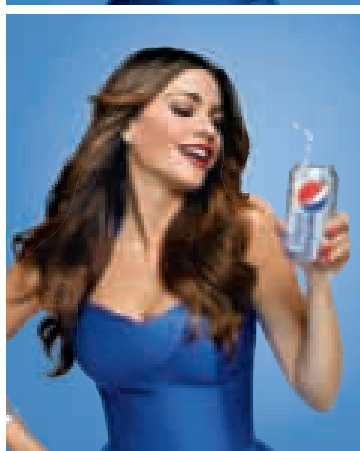
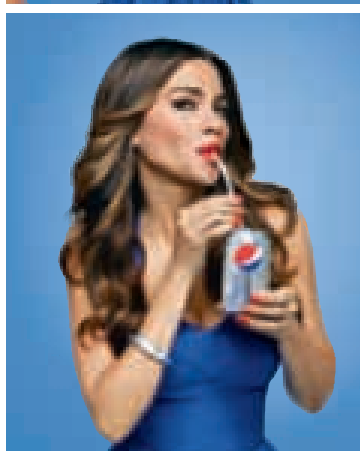
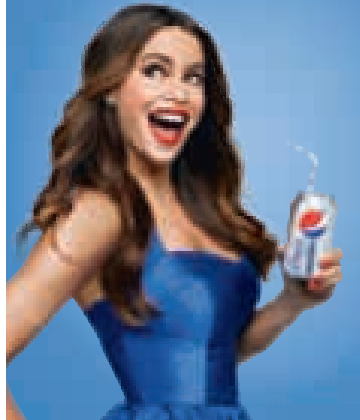
- 1 Notre Dame's first Heisman Trophy winner, he was awarded the Bronze Star and Purple Heart for service as a Marine captain during WWII in the South Pacific.
- 2 Who said, "If everything seems under control, you're not going fast enough."
- 3 Major league baseball scout, coach and manager for over 35 years. Managed the Chicago Cubs for portions of three seasons from 1979 through 1981.
- 4 All-Star pitcher for the Brooklyn Dodgers who gave up the famous home run known as "the shot heard around the world" in 1951.
- 6 Regarded as one of the greatest figure skaters in U.S. history. Won Olympic gold medal in 1988.
- 7 A native of Italy, he immigrated to the United States and was one of the founders of the NBA. Inducted into the Basketball Hall of Fame in 2000, he is credited with the invention of the 24 second clock.
- 9 Played professional baseball for 16 years. Upon retirement, went to Hollywood and portrayed Doctor Steve Hardy for 33 years on the ABC TV soap opera "General Hospital."
- 10 He was known as "The Voice of Boxing" and is considered the most famous ring-side announcer ever, announcing over 200 world championships.
- 11 Welterweight and Middleweight Champion of the World 1955-'56-'57-'58.
- 12 Chicago Bears football legend played in 142 consecutive games at linebacker.
- 13 Father of modern-day bodybuilding. Born Angelo Siciliano in 1892 in Arci, Italy.
- 14 He was the first man to pilot a hot air balloon across the Pacific and Atlantic Oceans. Surname is identical to an Italian region.
- 17 Former All-American quarterback at UCLA, he was the Heisman Trophy winner in 1967.

Solution

1 Angelo Bertelli
2 Mario Andreotti
3 Joey Amalfitano
4 Ralph Branca
5 Yogi Berra
6 Steve Balboni
7 Dan Błaszczone
8 Nick Buoniconti
9 Nick Bollettieri
10 Johnny Addie
11 Carmen Basilio
12 Doug Boffone
13 Charles Atlas
14 Ben Abruzzo
15 Sal Bando
16 Alan Ameche
17 Joe Bellino
18 Nino Benvenuti
19 Eddie Arcaro

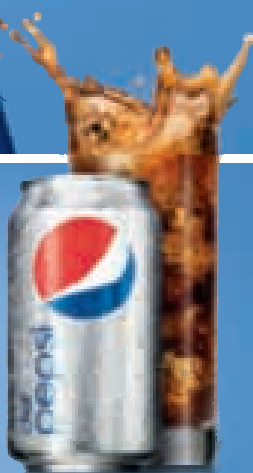
1 Nick Bollettieri
2 Geno Auremma
3 UConn Huskies
4 Yogi Berra
5 Steve Balboni
6 Nick Buoniconti
7 Steve Biscioti
8 Mark Bavaro
9 Sal Bando
10 Alan Ameche

DIET PEPSI, the Pepsi Globe and NOTHING REFRESHES LIKE A DIET PEPSI are trademarks of PepsiCo, Inc.



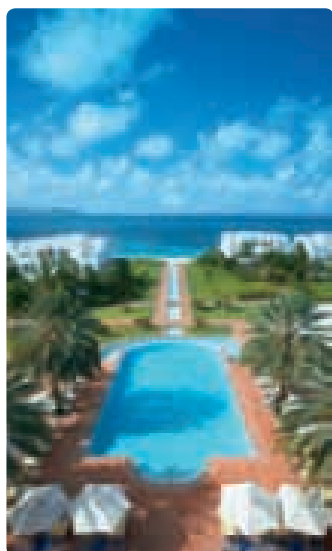
nothing refreshes like a
diet pepsi™

share the diet pepsi love at facebook.com/dietpepsi



The Caribbean's Most Beautiful Beaches Anguilla's Premiere Resort, CuisinArt

- Spacious Accommodations • Award Winning Luxury Spa • Hydroponic Farm
- Gourmet Cuisine: Le Bistro at Santorini, Tokyo Bay, Café Mediterraneo and Italia
- Greg Norman Signature Design 18-Hole Golf Course



CuisinArt
GOLF RESORT & SPA
ANGUILLA

Reservations and information 800.943.3210 or 264.497.4900 • Sales and Marketing 212.972.0880

www.CuisinArtResort.com

