

"WE ARE HERE"

Siamo Qui

ISSUE 539

DECEMBER 2018

Holidays

at the



ITALIAN AMERICAN
COMMUNITY CENTER



**Christmas
Tree
Lighting**

SUNDAY, DECEMBER 2
5:00 PM

**Family
Christmas
Party**

SUNDAY, DECEMBER 9TH
Noon to 4:00 PM

La Befana

SUNDAY, JANUARY 6TH
1:00 PM to 4:00 PM

For reservations call 456-4222



Designed by Aleksandra / Freepik, Opposite page: Designed by Freepik

NEWS & EVENTS

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SOCIAL CALENDAR



- 01 ~ Experience Little Italy Christmas: Arthur Ave Bus Trip 8:30 am
- 02 ~ **Christmas Tree Lighting Ceremony 5:00 Pm**
- 05 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon
- 05 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm
- 09 ~ **Family Christmas Party Noon To 4:00 Pm**
- 12 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon
- 12 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm
- 12 ~ I.A.C.C. Women's League Meeting-Special Time-6:00 pm
- 19 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon
- 19 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm
- 19 ~ Board Meeting IACC Foundation and IACC 6:30 pm
- 23 ~ Sunday Brunch 10:30 am -1:30 pm
- 24 ~ **Merry Christmas - No Grand Italian Buffet**
- 25 ~ **Merry Christmas - I.A.C.C. Membership Office Closed**
- 26 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon
- 26 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm
- 30 ~ Sunday Brunch 10:30 am -1:30 pm
- 31 ~ **New Year's Eve-Special Dinner Buffet**

2019



Upcoming Events

- 1/06 Lunch with La Befana
- 2/03 Super Bowl 53 Party 4:00 pm - 10:00 pm
- 3/02 Carnevale Dinner Dance 6:30pm - 11:30 pm

Unless otherwise noted, Treviso's Sunday Brunch & Monday Night Grand Buffet Occur On A Weekly Basis.





PRESIDENT'S MESSAGE

I would like to start by thanking you for the honor of representing the Italian American Community Center as your President for the past two years. This will be my last President's message as my term ends on December 31st.

During my tenure, I was able to meet and talk to so many of you. In our numerous conversations, I was fortunate to connect with you on some level. Whether we discussed our ethnic roots, the world we live in, what ideas you had regarding our club or just plain small talk; I want you to know how much I cherished these conversations and what it has meant to me.

When I reflect on my time as a member and especially over these last two years as President, I am so thankful for all the friends I have made and how many have become family to me. I am humbled by these relationships and I look forward to many more years together here at the club.

If you missed our annual meeting in review on November 18th, we highlighted all that 2018 had to offer and the state of our club being strong. If you are interested a report will be available in the membership office. It has been a great year! I know I enjoyed it and I hope you did too.

I would like to congratulate Jim Sano as he has been elected to be our President for the next two years and wish him much luck and success. I know that he will cherish the role as much as I have.

Finally I would like to wish you and your family a very Merry Christmas & Happy New Year.

Ciao,

FRANK ZEOLI
ITALIAN AMERICAN COMMUNITY CENTER
PRESIDENT



I.A.C.C. OFFICERS

PRESIDENT ~ FRANK ZEOLI

463-2106

VICE PRESIDENT ~ ANN MARIE LIZZI

573-4680

TREASURER ~ PETE SCAVULLO

869-8234

SECRETARY ~ DONNA ZUMBO

452-2617

I.A.C.C. BOARD OF DIRECTORS

DINO BARBATO ~ 438-8902

MIRIAM CASTELLANOS ~ 892-9130

MARIA DENITTO ~ 456-2216

LINDA HOFFMAN ~ 785-1741

SHARON PATREI ~ 765-3283

MARIA LAMORTE ~ 456-4800

JIM SANO, IACC FOUNDATION ~ 438-4631

DAVID QUADRINI- IACC FOUNDATION~ 438-7602

I.A.C.C. COMMITTEE CHAIRS

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FINANCE ~ PETE SCAVULLO

MEMBERSHIP ~ ANN MARIE LIZZI

BY-LAWS/POLICIES & PROCEDURE ~ JIM SANO

HOUSE ~ DAVID QUADRINI

GRIEVANCE ~ JEANNE SACCA

SOCIAL ACTIVITIES ~ FRANK ZEOLI

WOMEN'S LEAGUE ~ LINDA HOFFMAN

COLUMBUS DAY GALA ~ MARIA LAMORTE

SIAMO QUI

EDITOR ~ JOAN WALLIS

CREATIVE DIRECTOR ~ CATALINA ARANGO

ADVERTISING ~ MARIA MARCHIO

IACC OFFICE

HOURS: M-F 9:30AM TO 2:30PM

THERESA LAJOY- OFFICE MANAGER

PHONE # (518) 456-4222

EMAIL: IACCOFFICE@ITALIANAMERICAN.COM

CHRISTMAS
AT THE
ITALIAN AMERICAN
COMMUNITY CENTER

Join us as we kick off the Christmas season, light the tree, sing Italian Christmas carols and enjoy authentic Italian dancing!

**SUNDAY, DECEMBER 2
IACC PARKING LOT
AT 5:00PM**

**Refreshments will
be served after the
tree lighting.**

MEMBER'S PROFILE

Mike & Teresa Swanson

Teresa Swanson's Italian American story started in Troy, New York when she was just two years old.

Her mother had journeyed to Troy six months ahead of the family. Then her father brought Teresa, along with her brother and her sister, to join their mother, living in an apartment above the Italian Community Center on 2nd Street, bordering Troy's Washington Park. Maria Teresa Godio was the youngest in the family. Teresa's father, Raffaele, was a mason by trade, and a part time gardener. Her mother, Filomena, performed piece work for Kelly Clothes and other companies in Troy's booming garment industry.

Raffaele Godio and Filomena Milanese Godio had both come from Cervinara in the province of Avellino in the Campania region.



Those six months of separation had been a hard time for everyone and especially for Filomena. She was with other family members and people she knew, neighbors who had immigrated and settled in Troy, But that was not enough to console the young mother who had left three children ages 11, four, and twenty months, and a husband behind. She cried constantly. Happiness returned when her family joined her, but not completely, as the baby did not recognize her.



Soon after they were reunited in America, the family moved to 222 First Street. Located between Adams Street and Jefferson Street, it was a two family home in a close knit community with many relatives on the block in the southwestern corner of Troy's Little Italy. Teresa remembers fondly the big family dinners on Sunday and visiting neighbors. In the summer, they would go to Prospect Park. There was a friendly and happy atmosphere in the days when her family did not own a car. Here dad's boss would pick him up each morning, honking the horn - a Troy tradition - to announce his arrival, and he would drop him off at the end of the workday. Teresa and her siblings attended St. Mary's Grammar School, just three blocks away.

As a young woman, Teresa lived at home and worked briefly as a secretary in a doctor's office. Soon after she took the civil service test, she was offered a job with the federal government in the Selective Service. A year later, she moved to the Army Recruiting Command. At the time, this was a place where a mostly female staff performed administrative and clerical jobs on the third floor of the old federal building and new draftees were processed on the second floor where the staff was nearly all male. Somehow during the Christmas season, personnel passed by one another on staircases and near the copy machines and file cabinets.

STORY OF ANDREA DORIA

"I was only three years old so any recollections I have are from the stories of that fateful day that would have been repeated during my childhood by my mother. My mother's sister, Virginia, was traveling on the Andrea Doria with her two sons. On that day, one of her other sons, who was already living in Troy, was traveling to NYC to pick up his mother and brothers when they landed. My mother went to work that day unaware of the tragedy. Upon arriving at work, she was informed from other workers that the Andrea Doria had sunk.



Eventually interest was taken and a certain Sergeant introduced Teresa to Mike Swanson. A whirlwind romance followed and the couple was married in six months time, as soon as Mike was discharged from the Army.

Mike's background is Scandinavian. His father was born in Sweden and his maternal grandmother was born in Norway, but he soon became Italian by association. Mike and his sister had grown up in a small town in North Dakota. Mike lost his dad when he was only eleven years old. After



college, Mike joined the service. He was sent to Korea and later stationed in Albany. After the Army and his marriage to Teresa, he was in just the right place to meld into a big Italian family. Teresa's mom showed her love through her culinary skills. She didn't want her new son-in-law to be a

pass the eating test. Mike remembers tasting fantastic dishes that he had never experienced before. Teresa carries on that cooking tradition today. She says her grandchildren call her often to ask if she is cooking and she often prepares the Sunday dinner for the family.



Although it took only six months to get to the altar, it took Teresa and Mike three years to start their family. Tracy came along in 1976 and Eric was born 19 months later. Currently, both live locally. Tracy lives in Latham with their two teenagers, Micaela and Malcolm. Eric and his wife live in Clifton Park with their two sons, Cooper

and Brady. Teresa and Mike say they would love for them to join the IACC. Tracy is getting closer, as she teaches chair yoga at the IACC.

Mike retired from federal service six years ago and Teresa retired from the United States Secret Service a year later. It was then that they became active members of the IACC, something they had wanted to do for a while. Embracing their heritage, they enjoy the camaraderie at the IACC. Teresa says it makes her feel like an extension of the family life she enjoyed growing up in Troy's south end. Playing bocce on the IACC teams, the pavilion, family brunch, and birthday parties all seem like old times.



Traveling is a favorite way to connect too. In 2013, Teresa and Mike celebrated Teresa's retirement and 60th birthday, and their 40th wedding anniversary with a group tour to Italy. On the tour, they visited Rome and the Vatican, Venice, Florence, Sorrento, Capri, Pisa, and everything else that would fit into this fantastic two week trip. The next year, they returned to Italy, again with Roseanna Travel, to explore Madera, Bari, and Sicily. Just last year, they traveled to Naples, Sorrento, the Amalfi Coast, and Sicily. What will be the destination of their next trip? Teresa says she would like to bring the family and go to her hometown. She wants them to see the town where their grandparents lived and where her cousin still lives.

When they aren't at the IACC, Mike is at the golf course where he works part-time, or with Teresa at the Sons of Italy in Rotterdam. Teresa is also involved with the Italian American Cultural Museum in Colonie. She also finds time to volunteer at the neonatal unit at St. Peter's Hospital where she cuddles newborns.



She left work and returned home not knowing if her sister and nephews had survived. The son traveling to NYC to pick them up was also not aware of the sinking until his arrival in NYC and had to await word where the survivors had been taken. My aunt and her sons were separated during the ship's evacuation and reunited shortly after arriving on shore. They lost everything and had only the clothes on their backs but they survived".

Teresa Swanson

Halloween Party



The pavilion was quite a scary place to be on October 27 for the annual Halloween Party.

We had close to 100 costumed participants for this year's Halloween Party and parade.

A great time was had by all. Many thanks to Lynda and Cain Scalzo (Mr. And Mrs. Halloween) for the many nights after work setting up, planning and preparing the pavilion to look very spooky. Your efforts were rewarded by the many smiling faces of the children. Thanks also to Maria DeNitto and her kitchen crew for providing the usual great food and excellence in serving the food as well.

The I.A.C.C. Foundation in conjunction with SEFCU and Roma Intangible Lodge #215 are pleased to announce the following scholarship program



***Roma Intangible Lodge #215 SEFCU Smart Sense Scholarship
(Application due by January 4, 2019)***

Scholarship applications for 2019 are available.

To receive a scholarship application, email marketing@sefcu.com with the name of the scholarship you are interested in.

Eligibility:

Students of Italian heritage planning to attend an accredited two- or four-year college in the fall of 2018, who are SEFCU members. The Roma Intangible Lodge #215 Smart Sense Scholarship provides a one-time award of \$2,500 to students who have a strong academic record and have demonstrated a commitment to their community through volunteerism.



IT'S TIME TO RENEW YOUR MEMBERSHIP!

Current I.A.C.C. Membership expire Sunday, December 31st, 2018
Membership renewal starts December 18, 2017.
New enrollment begins January 3rd at the I.A.C.C. Membership office.

REMEMBER TO SPREAD THE WORD TO YOUR FRIENDS

You may enroll by sending your invoice (with payment)
in or by calling the I.A.C.C. Membership Office at (518) 456-4222.
Cash, Checks, Credit and Debit cards are accepted.

Thank You For Being A Member.

Here's To An Amazing 2019 At The Club!

Traditional Christmas Cookies Recipes



Calcionetti or Cagionetti

(Italian Chick Pea-Chocolate Nut Filled Fried Christmas Cookies)

FOR THE DOUGH:

- 2 cups all-purpose flour
- 1/2 cup powdered sugar
- Pinch salt
- 2 Tablespoons shortening
- 2 eggs
- 1/2 teaspoon lemon zest

FOR THE FILLING:

- 1/2 cup chick peas, cooked
- 1/4 cup brown sugar
- 2 Tablespoons honey
- 2 Tablespoons grated chocolate
- 1/2 cup finely chopped walnuts

FOR THE PREPARATION:

Vegetable oil, to fry

- 1/4 cup milk, to seal dough
- Powdered sugar, to dust cookies

TO MAKE THE DOUGH: Sift together flour, sugar and salt.

Mix in shortening using hands or pastry cutter until crumbly.

Add eggs and lemon zest. Mix until just incorporated.

Use pasta machine to roll out half the dough to 1/8-inch thickness and forming a long rectangular shape (roughly 15 inches by 3 inches), being careful not to overwork dough. Repeat with other half of dough. Set aside.

Preheat vegetable oil to 360 degrees.

TO MAKE THE FILLING: Use fork to mash chickpeas thoroughly.

Stir in brown sugar, honey, grated chocolate, and chopped walnuts.

Drop heaping teaspoonfuls of filling along length of rectangular dough (leaving 1-inch between spoonfuls) keeping to one side. This should be enough room for about 10 spoonfuls.

TO SHAPE AND COOK: With pastry brush use milk to moisten area around each filling spoonful. Fold dough lengthwise over filling and press down to remove any air and to seal edges.

With a fluted pastry cutter or pizza cutter, cut into squares to form individual cookies. Repeat procedure with remaining filling and dough.

Fry cookies in hot vegetable oil until golden brown. Remove and place on paper towels to drain excess oil.

Top with honey and/or dust with powdered sugar



Struffoli

INGREDIENTS:

- 2 cups all-purpose flour, plus more for cutting board and surface
- 3/4 cup plus 3 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon baking powder
- 8 ounces (2 sticks) unsalted butter, melted
- 2 teaspoons orange-blossom water
- 2 teaspoons pure vanilla extract
- 1 teaspoon pure anise extract
- 1 large egg, lightly beaten
- 3 tablespoons ice water, plus 3 tablespoons water
- 4 cups safflower oil
- 1 1/2 cups honey
- Colored nonpareils, for sprinkling

DIRECTIONS:

Combine flour, 3/4 cup sugar, salt, and baking powder in a large bowl. Mix together butter, orange-blossom water, vanilla and anise extracts, and egg in another bowl. Pour into flour mixture. Mix well, adding ice water, 1 tablespoon at a time, until dough is stiff but not crumbly. Roll out dough to 3/8-inch thickness on a lightly floured cutting board. Cut dough into 3/8-inch-wide strips, then cut crosswise into 3/8-inch squares. Roll each piece into a ball, transferring to a lightly floured surface as you work.



Heat 2 inches oil in a medium heavy saucepan until a deep-fry thermometer registers 375 degrees. Working in batches, fry dough, stirring, until golden. Remove fried dough from oil using a wire-mesh skimmer, and transfer to paper towels to drain.

Heat honey, remaining 3 tablespoons sugar, and 3 tablespoons water in a small saucepan until sugar dissolves. Working in batches, dip struffoli in honey sauce until well coated, and transfer to a sieve set over a bowl to drain; reserve honey sauce. Mound struffoli on a platter; pour re-remaining and reserved honey sauce over top, and sprinkle with almonds and nonpareils.



Italian Christmas Cookies

INGREDIENTS:

- 1 cup butter, softened
- 2 cups sugar
- 3 eggs
- 1 carton (15 ounces) ricotta cheese
- 2 teaspoons Spice Island® Pure Vanilla Extract
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda

FROSTING:

- 1/4 cup butter, softened
- 3 to 4 cups confectioners' sugar
- 1/2 teaspoon Spice Island® Pure Vanilla Extract
- 3 to 4 tablespoons milk
- Colored sprinkles

DIRECTIONS:

In a bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in ricotta and vanilla. Combine flour, salt and baking soda; gradually add to creamed mixture. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

In a bowl, cream butter, sugar and vanilla. Add enough milk until frosting reaches spreading consistency. Frost cooled cookies and immediately decorate with sprinkles. Store in the refrigerator.

YIELD: 8-1/2 dozen.



We are approaching the end of our 45th anniversary year. It seems only fitting to celebrate the women who make up the Women's League. We celebrate YOU for carrying out and attending the many events we hold at the club, plus the projects for community outreach. Therefore, the cost of our Christmas Party at our December 12th meeting will be a discounted price of \$15.00. We will start earlier at 6 pm with hors d'oeuvres. We will have a grab bag. Please bring a wrapped gift with a \$20 value, if you wish to participate. This will be a Pajama Party. This party is open to all female IACC members.

The annual **Family Christmas Party** sponsored by the Women's League will be held Sunday, December 9th from noon to 4 pm. We hope you will attend and enjoy seeing the children meet with Santa. All information is in this issue of the Siamo Qui.

Last month we completed our cosmetic bags which were well received by St. Paul's Center and Dress for Success. The Bernard and Millie Duker Children's Hospital at Albany Medical received a large donation of children's books with crocheted bookworms.

These will make many children feel better as they read these books. Thank you to all who donated and participated in this effort.

We will also hold the election of officers at our December 12th meeting. The candidates nominated for office are:

- President: Gretchen Van Valkenburg**
- Vice President: Lynn Indelicato**
- Treasurer: Joan Wallis**
- Secretary: Marilyn Quadrini**

Please come to vote for these candidates for the 2019 Women's League.

The dinner selections for our meeting are: Chicken Parmigiana, Bruschetta Salmon or Tortellini Barese. Please call or email your reservation to Sharon Patrei at 518-765-3283 or spatrei@aol.com by Sunday, December 9th. As is standard policy, please let Sharon know by December 11th if you need to cancel.

See you then,

Linda C. Hoffman
Women's League President



Pizzelles



INGREDIENTS:

- 6 Eggs
- 2 cups Sugar
- 1 cup Butter (1/2 lb), melted
- 2 teaspoons Vanilla Extract
- 7 cups Flour
- 1 teaspoon Anise Seed (optional)
- 4 tablespoons Baking Powder

DIRECTIONS:

- Beat eggs and sugar. Add cooled melted butter, vanilla and anise seeds.
- Sift flour and baking powder.
- Add to egg mixture.
- Batter will have a dough-like consistency.
- Form into one-inch round balls and place on the pizzelle iron.
- Cook the pizzelle according to the instructions that came with your iron.
- In general, they'll take between 45 seconds and 2 1/2 minutes to brown.
- Remove the pizzelle from the iron, and cool on a rack.
- If desired, use a pair of scissors to trim any ragged edges.
- Dust cooled pizzelle with confectioners' sugar, if desired.
- Makes about 60 pizzelles.

THESE AND MANY OTHER FAMILY RECIPES CAN BE FOUND IN OUR WOMEN'S LEAGUE COOKBOOK



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 RESERVE YOUR COPY.

CELEBRATE WITH US!

New Years Eve

GRAND BUFFET

I.A.C.C.
Members enjoy a
15%
Discount off
New Years Eve
Buffet

MONDAY DECEMBER 31st, 2018 FROM 5:00 PM TO 9:00 PM
RESERVATIONS REQUIRED

TREVISO BY MALLOZZI'S AT
THE ITALIAN AMERICAN COMMUNITY CENTER
257 WASHINGTON AVE EXT., ALBANY, NY 12205
518.456.0292

No Grand Buffet
Christmas Eve
December 24

Family Christmas Party

Sunday, December 9th
Noon to 4:00 pm

• • ★ • •
**Children 12 years old
and under are free**

Children's Menu: Chicken Fingers
and Fries. Ice Cream sundae
for dessert.

• • ★ • •
Adults: \$25.00

Menu: Salad served family style,
entrée choices of Chicken Parmigiana
w/pasta or Manicotti w/veggies.
Cream Horn for dessert.

*Please bring a wrapped gift with your child's
name on it for Santa to give out.*



**Raffles, Games And Of Course,
A Visit From Santa!**

Please call the office at 456-4222
with your reservations!



Fall Harvest WINE TASTING



By **FRANK ZEOLI**

On November 16, 2018, the Italian American Community Center hosted a wine tasting in honor of our 45th Anniversary. The event was a complete success with almost 100 people in attendance. It was a great way to unwind at the end of the workweek complete with food, wine and conversation. A special thank you to the Mallozzi family for providing the food and Empire Merchants North for providing the wine.



SUPER BOWL 53 PARTY

SUNDAY FEBRUARY 3rd



RAFFLES & PRIZES
12 FOOT HD SCREEN

Doors open: 4:00 pm
Pre-Game Buffet: 5:30 pm

\$25 I.A.C.C. Members
\$30 Non-Members



ITALIAN CHRISTMAS MARKET

**FRI., NOV. 30th & SAT., DEC. 1st from 10 am to 5 pm SUN.,
DEC. 2nd from 11am to 3 pm**

Share with us in this truly old Italian Tradition in our American Italian Heritage Museum building, 1227 Central Avenue in Albany, NY. Our exhibit rooms will be transformed into market places filled with so much for you to enjoy, each one having something for almost everyone on your Christmas shopping list~including yourself! Be sure to look for unique Italian merchandise that will be available for purchase featuring things that are hard to find: Italian language greeting cards, Made-in-Italy items, hand-made wood Ceppo, Befana figures, themed ornaments, plaques, novelties, jewelry, delicious homemade Italian baked goods & much more along with our talented vendors upstairs, including Nini's Sicilian Salsa. Come, see the always beautiful room-sized annual *Italian Nativity Special Exhibit* and celebrate our culture at this most beautiful time of year.

Sit down in our Market Café & enjoy food, beverages & fellowship.

Buon Natale!

AMERICAN ITALIAN HERITAGE ASSOCIATION & MUSEUM

1227 Central Avenue, Albany, NY 12205
(518) 435-1979 | www.americanitalianmuseum.org



CARING & SHARING

December Birthdays



- Dina Ariemma
- Lynn Aronowitz
- Lucy Bremm
- Stephen Bubonia
- Gabriel Castellanos
- Jeanne Ciampino
- Laurie Elmendorf
- Marie Faccioli- Erkes
- Alfred Fargione
- Diane Hasenbein
- Merry Hutchinson
- William Iannone
- Robin Irons
- Kathleen Jennings
- Ann Keneston
- Josephine Knack
- Christine Lins
- Anna Marie Logrippio
- Mary Ellen Manzella
- Gregory Massaroni
- Angelo Paglialonga
- John Paolucci
- Sharon Patrei
- Maran Person
- Fred Peters
- Loren Place
- Michael Pugliano
- Ambrose Rinaldi
- Peter Scavullo
- Connie Seeley
- Ann Marie Slyke
- Joshua Sperber
- Susan Supliski
- Hannah Venduro
- Joseph Venduro
- Sylvester Verrigni
- Terry Weinman
- Donna Zadrozinski

Vector Designed by Freepik

WELCOME

new members

ARNELLE ULLRICH
CHRISTOPHER & MARIA VOLPE



ITALIAN AMERICAN
COMMUNITY CENTER

1973 **45** 2018

CONDOLENCES



Condolences to member,
Camille Hoheb, on the
passing of her mother.



PROPOSED BY-LAWS CHANGES

ON NOVEMBER 18, 2018 THE BOARD OF DIRECTORS UNANIMOUSLY ADOPTED THE FOLLOWING CHANGES/AMENDMENTS TO THE BYLAWS:

ARTICLE VI - BOARD OF DIRECTORS

C. Elections Of The Directors And Term Of Office

OLD

1. The members of the Board of Directors shall be elected by the membership to serve staggered terms of three (3) years. At the annual meeting held in November of each year, new directors will be elected to replace those directors whose term of office is expiring.

NEW

The members of the Board of Directors shall be elected by the membership to serve terms of four (4) years. Elections will be held in November at the annual meeting for new directors to replace those directors whose term of office is expiring.

ARTICE VII - OFFICERS

A. Numbers And Elections

OLD

6. The term of office for all officers shall be one (1) year or until their successors are elected at the Board of Directors meeting following the annual meeting of the membership. Officers may be re-elected to the same office,

except that no officer may serve as president for more than two (2) consecutive years

NEW

6. The term of office for all officers shall be for two (2) years or until their successors are elected at the Board of Directors meeting following the annual meeting of the membership.

Any person that would like to comment on these proposed changes should contact Jim Sano By-Laws Chairman at jsano15@aol.com



CONGRATULATING THE
2019 OFFICERS OF THE I.A.C.C.

Jim Sano _____ **President**
Sharon Patrei _____ **Vice President**
Cain Scalzo _____ **Treasurer**
Donna Zumbo _____ **Secretary**



I.A.C.C. MEMBERSHIPS MAKE
GREAT PRESENTS!



Get a gift certificate for that special someone today!
Please call the office (518)456-4222)



ANNUAL GENERAL MEMBERSHIP MEETING

By: Frank Zeoli and Jim Sano

On November 18, 2018, the IACC Membership met to hear from the Board of Directors and officers regarding the state of the club. President Frank Zeoli gave a year in review report. "It was another great year for our club," he said. He continued to report that the IACC saw record attendance at events such as ***Super Bowl, Carnevale, Ferragosto, Friday Nights in the Pavilion*** and our annual ***Columbus Day Gala***. There were also sold out bus trips to ***Arthur Avenue*** and ***Yankee Stadium***. There were several improvements to our club including the renovation of our second floor complete with new walls, ceilings, lighting, carpeting and an 80-inch tv. In 2018, we celebrated our ***45th anniversary*** with a new logo and our website has been updated. Our membership continues to show steady growth and we are now at 440 memberships.

Treasurer Pete Scavullo gave the fiscal health report of the club and 2018 was another year where we decreased expenses while revenues increased. Pete also mentioned that the 2019 budget as proposed will again hold the line on spending while still moving forward with improvements to our facilities.

Dave Quadrini gave a report listing the many improvements and repairs made to the club over the year. In addition to the second-floor reconstruction, some other improvements were a new roof over the pool house, new bocce scoreboards, roof over the storage garages and painting of the storage garages.

Linda Hoffman reported on the many wonderful and diverse activities/presentations that were offered to the women of the club at their monthly meetings and charitable works the ***Women's League*** continues to do throughout the year.

Jim Sano gave a pool report and stated we saw another great season of record attendance and revenue.

Jim went on to speak to the group about the Foundation and some of the improvements the Foundation completed in 2018. We added a new larger natural gas line. This allowed us to no longer use propane for frying and saved the Foundation \$600 in gas charges. Revenues for ***Friday Nights at the Pavilion*** have tripled since 2015.

Work at the rear of the pavilion included grading and removal of brush and poison ivy, expanding the sprinkler system, planting 34 arborvitae, and hydroseeding the area.

In the kitchen, upgrades included the addition of another pizza oven, installing an ancillary system and new hood and vent fans in BBQ/Frying area. We repurposed an old stainless-steel sink to be used in the storage room for preparing meals and also added refrigeration in the storage area as well. We paved the new driveway and expanded parking on the west side of the pavilion and converted all the lighting in the pavilion to LED.

In addition to our regular events such as ***Saint Patrick's/Saint Joseph's Mass, Saint Anthony Mass and Luncheon, Ferragosto, the Halloween Party*** and ***Children's Easter Party***, we also hosted a ***fundraiser for Father Young*** ministries for the second year in a row.



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Christmas isn't over yet! In popular Italian folklore La Befana (an Italian witch) visits all the children of Italy on the eve of the Feast of the Epiphany to fill their socks with candy and presents if they are good or lumps of coal or dark candy if they are bad. Please join us as we celebrate this Italian tradition, with storytelling, food, music and more.

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