



ISSUE 564

FEBRUARY 2021



CARNEVALE DI VENEZIA 2021

Traditional, emotional, digital.

February 6 through the 16th, 2021.

Celebrate Online!

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HAPPY VALENTINE'S DAY

NEWS & EVENTS

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SOCIAL CALENDAR



FEBRUARY

2/7/21 ~ Super Bowl 55 Party - PPD

2/8/21 ~ Chair Yoga - PPD

2/10/21 ~ Member Exclusive: Weekly Co-Ed Poker Game - Noon PPD*

2/10/21 ~ Member Exclusive: Weekly Men's Poker Game - 5:00 pm*

2/10/21 ~ Women's League Meeting - Winter Break

2/13/21 ~ Carnevale Dinner Dance - 6:30 pm - 11:00 pm PPD

2/17/21 ~ I.A.C.C. Board Meeting - 6:30 pm-Zoom Meeting

2/27/21 ~ Dog Parade-Parking Lot-1:00pm - 2:00 pm

***Co-Ed and Men's Poker are held every Wednesday.**



Upcoming Events *

March 14 ~ SAINT PATRICK - SAINT JOSEPH MASS AND BRUNCH

March 27 ~ ARTHUR AVENUE "LITTLE ITALY IN THE BRONX" BUS TRIP

*** All of these events are being planned and scheduled provided COVID 19 restrictions are lifted.**

PRESIDENT'S MESSAGE



I hope everyone had a great holiday season full of love, peace and happiness. I know it's hard during these strange times but hopefully we are finally on the road to recovery and our best days lie ahead of us.

I am honored to serve again as President of the IACC and I am proud to join this board of talented men and women who share my vision and love for our great club. Despite everything we faced in 2020, we were still able to enjoy our beautiful pool, celebrate Ferragosto and hold one of the most successful and well attended Friday Nights at the Pavilion in years.

As a reminder, if you have not paid your dues yet, please do not delay. Dues payments not received by February 28th will result in losing the loyalty discount.

Unfortunately, we cannot celebrate the Super Bowl or Carnevale as we usually do but once this pandemic is over, we will emerge stronger, healthier and ready to celebrate our Italian heritage.

Stay safe and I look forward to seeing you soon.

Ciao,

FRANK ZEOLI
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



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OUR 1ST ITALIAN AMERICAN FIRST LADY

By JOESANO



Dr. Jill Jacobs Biden is America's inaugural First Lady of Italian descent. In 1900, Gaetano and Concetta Giacoppo and their toddler son, Domenico, emigrated from the village of Gesso in Messina in northeast Sicily to America.

Her grandfather, Papa Domenico Jacobs (the misspelled Ellis Island registry name Giacoppa was changed to Jacobs), settled his family in the New Jersey suburbs of Philadelphia. Jill Biden's dad, Daniel, after his WW II service and GI Bill education stayed in the Philadelphia area to be close to his parents, to raise his family and start a successful career in banking.



Meanwhile back in Sicily, the sleepy, quiet village of Gesso (shown here) is now awaiting a re-birth of interest following the election and the post-COVID-19 world. Gesso risks being blown away from its perch of popularity by Castanea. Other researchers have found different documents claiming that her great grandfather, Giacoppo, who migrated to the States was a native of Castanea delle Furie and happened to marry a woman from Gesso. Well, welcome to the often-confusing world of Italian ancestry. So far, as opposed to Gesso, no distant relative of Dr. Jill Biden has stepped forward in Castanea delle Furie. While her family roots in one or more Sicilian villages may be fodder for those enthralled by such discussions, she remains steadfast in her pride for her Italian-American heritage.

Dr. Biden recalls in a recent interview, "...Every weekend of my childhood, my parents would drive my four younger sisters and me back to New Jersey to see our grandparents. My grandmother cooked traditional Italian dishes for Sunday dinner. We would go to my grandparents' house every Sunday because her cooking was the best. The red sauce and the meatballs and the pasta...I have beautiful memories of cooking with my grandmother, mom, and four sisters. It was at their house that I made homemade sauce for the first time...We loved the Annual Our Lady of Mt. Carmel Italian Festival. The rides, games, fireworks, and the grand procession of saints through the streets...it was a festival where many Italian grandparents would bond with their grandkids..."

Her family values have made her a proven believer in education and hard work. She has received a BA and PhD from the University of Delaware and two additional master's degrees from Villanova University. Since her marriage to President Biden in 1977, she has worked continuously in various secondary and college-level positions. Recently taking a brief respite from her duties at Northern Virginia Community College during the presidential campaign, she intends on returning to teaching while balancing the responsibilities of First Lady.

Her work ethic and her affinity to her Italian heritage merges nicely with all those throughout our nation who strive to weave their ancestral traditions, history, and roots into the fabric of their daily lives.

Congratulazioni e che Dio benedica l'America.
(Congratulations and God bless America.)

Trentino-Alto Adige

Part One

By JIM SANO



Trentino-Alto Adige is a unique region where Italy, Austria, and Switzerland collide and the outcome is tremendous. Trentino-Alto Adige, the northernmost Italian region, is an autonomous region of Italy dominated by the jagged and legendary Dolomites which offer breathtaking vistas all year round.

The double name is a literal combination of two distinct regions: Trentino in the south which connects heavily with its Italian roots and Alto Adige in the north with more Germanic roots. It is situated in the very north of Italy bordering Austria and Switzerland.

This setting encloses an extraordinary variety of landscapes: magnificent snow-capped mountaintops, woods, wide valleys, streams, lakes, the enchanting play of light between the spires of the Dolomites, typical villages with soaring bell towers and the myriad shades of unadulterated nature.

Hundreds of miles of ski slopes make this region a cutting-edge tourist destination popular in both winter and summer for its natural surroundings, sport activities and fun. A land of confluence between Latin and Nordic worlds, Trentino-Alto Adige is the guardian of a remarkable cultural heritage made up of prehistoric evidence, charming castles, sanctuaries and towns with great historical and artistic significance.

The region is bordered by Austria to the northeast and north respectively, by Switzerland to the northwest and by the Italian regions of Lombardy to the west and Veneto to the south and south-east. It covers 5,254 sq. miles which ranks it as the 11th largest out of the 20 regions.



Snow dolomites in the Alps

Trentino-Alto Adige is one of the least densely populated Italian regions as it hosts around 1,050,000 inhabitants well below the national average, ranking it 16th out of the 20. There are significant differences between the density of inhabitants in the high mountain areas where depopulation and migration to the cities of the main valleys have occurred and that of the main valleys where Trento and Bolzano are located.



Trentino-Alto Adige became part of Italy in the Treaty of Saint-Germain at the end of World War I. The region is today among the wealthiest and most developed in both Italy and the whole of Europe.

Trentino-Alto Adige is mostly mountainous and covered by vast forests. The climate varies throughout the region from an alpine climate to a subcontinental one with warm and variable summers and cold and quite snowy winters. The region has always been a favorite destination for tourists both in winter for skiing in the high mountains and in summer for its many lakes.

The South Tyrol area is completely mountainous with vast forests. The climate is of the continental type influenced by the many mountain ranges which stand at well over 9,800 feet above sea level and the wide valleys through which flow the main river, the Adige, from north to south along with its numerous tributaries. In the city of Bolzano, capital of the province, the average air temperature is 54.0 °F.

A Brief History

The region was conquered by the Romans in 15 BC. After the end of the Western Roman Empire, it was divided between the invading Germanic tribes in the Lombard Duchy of Tridentum (today's Trentino), the Alamannic Vinschgau and the Bavarians who took the remaining part. After the creation of the Kingdom of Italy under Charlemagne, the Marquisate of Verona included the areas south of Bolzano while the Duchy of Bavaria received the remaining part.

From the 11th century, part of the region was governed by the prince-bishops of Trent and Brixen. They were overruled by the Counts of Tyrol and Counts of Görz, who also controlled the Puster Valley. In 1363, the Countess of Tyrol ceded the region to the House of Habsburg. The regions north of Salorno were largely Germanized in the early Middle Ages. Bavaria won the area after receiving it from their alliance with France. A popular uprising over Bavarian rule yielded the southern part of Tyrol, Trentino and the city of Bolzano, to the Napoleonic Kingdom of Italy. During French control of the region, it was officially called Haut Adige (literally "High Adige", Italian: "Alto Adige"; German: "Hochtsch") in order to avoid any reference to the historical County of Tyrol. After Napoleon's defeat in 1815, the region returned to Austria.

During the First World War, major battles were fought high in the Alps and Dolomites between Austro-Hungarian Kaiserjäger and Italian Alpini, for whom control of the region was a key strategic objective. The Alpini Division's tactics were studied and used by the US Army's **10th Light Division (Alpine)** in 1943. The division, redesignated as the 10th Mountain Division, fought in 1944 during World War II in some of the roughest mountain terrain in Italy. This division's home is Ft. Drum (Watertown, NY).

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Italian Alpine troops at work on Monte Nero, 1916

Trentino-Alto Adige

The collapse of the Austro-Hungarian war effort enabled Italian troops to occupy the region in 1918 and its annexation was confirmed in the post-war treaties which awarded the region to Italy under the terms of the Treaty of Saint-Germain.

Under the dictatorship of Benito Mussolini, the Fascist dictator who ruled Italy from 1922–1943, the German population was subjected to an increased forced program of Italianization: all references to old Tyrol were banned and the region was referred to as Venezia Tridentina between 1919 and 1947.

Hitler and Mussolini agreed in 1938 that the German-speaking population would be transferred to German-ruled territory or dispersed around Italy but the outbreak of the Second World War prevented them from fully carrying out the relocation. Nevertheless, thousands of people were relocated to the Third Reich and, only with great difficulties, managed to return to their ancestral land after the end of the war.

In 1943 when the Italian government signed an armistice with the Allies, the region was occupied by Germany until the end of the war. This status ended along with the Nazi regime. Italian rule was restored in 1945.

Italy and Austria negotiated the Gruber-De Gasperi Agreement in 1946. Put into effect in 1947 when the new republican Italian constitution was formed, it granted the region considerable autonomy. German and Italian were both made official languages and German language education was permitted once more. The region was called Trentino-Alto Adige/Tiroler Etschland. The implementation of this agreement satisfied few and in 1960 the United Nations unsuccessfully stepped in. Bombings and sabotage throughout the region ended in 1971 when a new Austro-Italian treaty was signed and ratified.

The Austro-Italian treaty stipulated that disputes would be submitted for settlement to the International Court of Justice in The Hague, the province would receive greater autonomy within Italy and Austria would not interfere in the region's internal affairs. The new agreement proved satisfactory to the parties involved and the tensions soon eased. Cross border cooperation improved further with Austria's accession to the European Union in 1995.



Did You Know?

Trentino-Alto Adige is the guardian of a remarkable cultural heritage of confluence between Latin and Nordic worlds made up of prehistoric evidence, charming castles, sanctuaries and towns with great historical and artistic significance.

As a result of the region's former status as part of the Austro-Hungarian Empire from which it was reclaimed by Italy in 1919, the region is officially bilingual. Trentino is almost entirely Italian speaking while Alto Adige has a predominantly German-speaking population. The latter know their province by the name Südtirol (South Tyrol in English). A tiny minority group called the Ladins live in the Dolomites region: they speak an old Rheto-Romanic language.

The most striking natural feature is the Dolomites, the very essence of the region. The Dolomites are a designated UNESCO World Heritage Site and offer an unforgettable experience for ski and winter sports lovers. Hundreds of miles of ski slopes (shown here) make this region a cutting-edge tourist destination. This region boasts internationally famous ski resorts such as Madonna di Campiglio and Gardena Valley with its well-known resorts of Selva Val Gardena, Ortisei and Santa Cristina. Along with Fassa Valley with Canazei and Moena, the Marmolada range and San Martino di Castrozza, they all make for a magical terrain of innumerable linked slopes on one circuit for hundreds of kilometers surrounded by magnificent peaks and enchanting landscapes.

The landscape of Lake Garda (shown here) is particularly picturesque; it narrows in Trentino, appearing as a fiord between the high mountains.

The region's mostly mountainous territory is famous for its production of apples (shown here) and wines. The microclimate of the Val di Non (Valley of Apples) allows the prolific growing of the prized fruit. 300,000 tons of apples are harvested here which account for 15% of national production and 5% of that of Europe. The apples such as Golden Delicious, Stark Delicious and Kanada Renette taste particularly crunchy and sweet and their quality finds recognition even on European and international levels.



This region held the Roman Catholic Church's Ecumenical Council of Trent (depicted here) from 1545 to 1563. Prompted by the Protestant Reformation, the Council of Trent was incredibly important for its sweeping decrees on self-reform and for its dogmatic definitions that clarified virtually every doctrine contested by the Protestants. The Council played a vital role in revitalizing the Roman Catholic Church. The Council issued key statements and clarifications of the Church's doctrine and teachings including scripture, the Biblical canon, sacred tradition, original sin, justification, salvation, the sacraments, the Mass, and the veneration of saints. These changes led to the codification of the Tridentine Mass which remained the Church's primary form of the Mass for the next four hundred years until the Vatican Council changes of the 1960s.

Trentino-Alto Adige is the keeper of incredible artistic treasures, monuments and architectural works which combine Gothic from Austria with that of the Italian Renaissance. The route to discover this region starts in Trento. Known as the meeting place of the Ecumenical Council (1545-1563), the city boasts a Lombard Romanesque cathedral, Duomo of Trento with the Piazza del Duomo. The Saint Romedio sanctuary, the Basilica of Saint Vigilio, the Palazzo del Ben and dell'Annona in Rovereto, the Palazzo Geremia, the Palazzo Roccabruna and the Buonconsiglio Castle can also be found here.



Bolzano is the "Gateway to the Dolomites" and symbol of the fusion of Latin and Germanic cultures, as can be seen in its Gothic cathedral. Another important place is Rovereto with its museums, castles, the Saint Colombiano Hermitage, the great "bell of peace", the MART Museum, the new modern art hub, Riva del Garda, the Pretorio Palace and the austere, yet elegant, 13th-Century fortress, the Rocca.

Steeped in tradition, Trentino-Alto Adige is home to a wide array of events from the traditional Christmas markets of Bolzano and Merano (shown here) to the festival of San Vigilio in Trento as well as local festivals and countless fairs dedicated to wine, chestnuts, mushrooms and other excellent local products.

The castles of the region are exceptionally enchanting. The castles of Tirolo, Roncolo, Appiano and Beseno all have breathtaking views.





Is your “Italian cheese” Italian?

By **ROBERT CAMPANA**

Is your “Italian cheese” Italian? Or your “Italian wine” Italian? Or your “Italian sauce?” Sure, many products on the market “sound” Italian, but what are they really? The official term is called “Italian sounding.” This term has been officially recognized by the Italian government for some years now and means the counterfeiting phenomenon that targets Italian products in the food industry, even if they are protected by geographical indications or designations of origin. Technically, it is a practice that does not damage the intellectual property right in the United States, but does induce the consumer, through the use of words, colors, images, and geographical references to erroneously associate the local product with the Italian one. It is for this reason that I have decided to start an awareness campaign on educating about the difference between real Italian and Italian sounding food/beverage products. The page is found on Instagram at @stopitaliansounding.

What is the easiest way to recognize an Italian sounding product? Most Italian sounding products tend to exaggerate their “Italianness” through the ways just mentioned above. If you are interested in buying a real Italian product, the best thing you can look for is “Product of Italy,” “Prodotto in Italia,” or “Prodotto d’Italia.”

It is also important to understand the view point that one must take when discussing the issue of Italian sounding. The viewpoint that is taken is that of Italy. Since Italian sounding products are claiming to be Italian, it would only be fair to judge them from an Italian set of eyes. It is specifically for that reason why I don’t consider Italian sounding products produced in the United States to be Italian, but “Italian style.”

Of course, I recognize the fact that the Italian diaspora has created extremely successful companies here in the United States and for that they are to be commended and applauded for their success and sacrifices. However, it is still important to spread awareness about Italian sounding products because they are damaging to the Italian economy and, perhaps even more importantly, to the image of Italy.

The most imitated products are cheeses, oils, and wines. In fact, in 2019, the total value of just five Italian sounding cheeses produced in the United States (Parmesan, Italian blue cheese/Gorgonzola, Ricotta, and Romano) was over \$23 billion. These five imitated cheeses were worth over 1% of the entire Italian GDP. That is enormous especially if we take into consideration all of the other Italian sounding products that are available to the market.

Am I saying to stop the production of Italian sounding products? Absolutely not! They should still be produced, but with better labelling. The words “Italian style” could solve a lot of confusion as an informed consumer is always a happier consumer.

For more examples of Italian sounding products, how to recognize real Italian products, and much more, considering following my Instagram page at @stopitaliansounding. Also feel free to email me at stopitaliansounding@gmail.com



WOMEN'S LEAGUE

Dearest Ladies,

I hope everyone had a happy and healthy holiday season. Covid has certainly changed the way we gathered and celebrated this past year. I hope that 2021 will bring us a change.

I just wanted to take a brief moment to introduce myself to those who don't know me. I grew up in East Greenbush and still live there with my husband, David, and our German Shepherd, Maddy. I'm a RN in the Neonatal ICU at Albany Med. You may have seen me at the pool, playing bocce on the

women's and/or the mixed league or at the 2019 Family Christmas Party as "Jingles the elf".

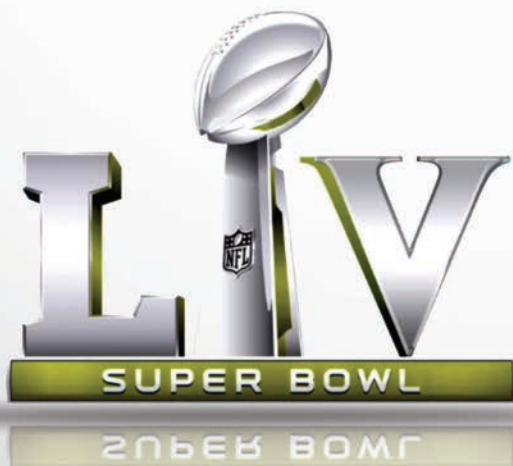
I look forward to this coming year as the president of your Women's league. I have some pretty big shoes to fill. Hopefully, we will be able to resume meetings soon.

Stay well & stay safe,

Georgeann Greene
PRESIDENT



SUPER BOWL 55



Enjoy the game safely
at home this year.
Let's make plans for
a big party next year!

NEWLY RENOVATED
❖ PAVILION ❖



IACC Foundation

Book The Pavilion For Birthdays, Family reunions, Corporate events!

\$150 - MEMBERS

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CALL THE MEMBERSHIP OFFICE AT 518-456-4222



**PLENTY OF WEEKDAYS AND WEEKENDS
STILL AVAILABLE**



Dogs on Parade

Get out of the house and come have fun.
Our first ever Dog Parade. Dress up your pooch
and turn out for an old fashioned good time!

Saturday, February 27, 1pm-2pm

Pizza, Drinks, and Prizes

Join us for some socially distanced fun!

Even if you don't have a dog.



CARING & SHARING

February BIRTHDAYS



- Roslyn Adair
- Shay Allen
- Frances Blendell
- Rocco Brienza
- José Casabianca
- Paul Collins
- Phyllis D'Antonio
- Angelina Donadio

- Michele Doodian
- Rhiannon Fitzpatrick
- William Fitzpatrick
- Eileen Foster
- Paul Giuliano
- Sue Greene
- Tammie Hayner
- Chris Hoffman
- Dr. Michael Horgan
- Lisa Hrimatopoulos
- Judith Ingemie

- Amanda Lasky
- Diane Lombardo-Gabriels
- Fred Luciani
- Armand Marando
- Karly Merrill
- Mary Nardiello
- Thomas Papa
- Amalia Pawlak
- Joan Rosetti
- Albert Sacca
- Ernest Sacco
- Catherine Saglimbeni

- Lindsey Savoie
- Patti Sheffer
- Tracey Smith
- Gail Tarantino
- Kerri Tily
- Demetra Vann
- Marie Vitillo
- Donna Whalen



*Diane Biernacki is proud to announce the marriage of her granddaughter, **Ashley Evola to Eric Loy** that took place on Dec. 19, 2020. Congratulations to the new couple!*



*Congratulations to **Steve and Fran Franke** on becoming grandparents again.*



*Congratulations to **Aunt Maran Person and Max and Zac** on the birth of*

Francesca Marie Stalker



OUR CONDOLENCES

*To the family of member **Dick Ognibene** who passed away*



*To **Joseph Allegretti** on the passing of his wife, long time member, **Janet Allegretti.***

*To the family of **Josie Hallenbeck**, long time member, who passed away*



*To **Mary Eileen Nolfo** on the passing of her husband, long time member, **Jacob Nolfo***



*To the **Tarantino family** on the passing of Angelo's brother, **Jim***

*To the family of member **Zoey Knapik** who passed away*

*To **Maran, Zac and Max Person** on the loss of their uncle/great uncle, **Louis Suarato***

*To **Steve and Fran Franke** on the loss of their brother-in-law, **Louis Suarato***



IT'S TIME TO RENEW YOUR MEMBERSHIP!

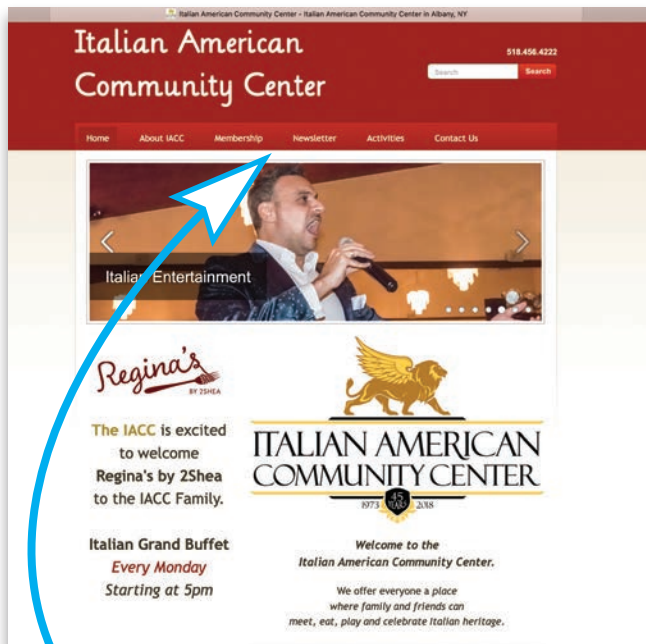
Current I.A.C.C. Memberships expire Sunday, December 31st, 2020
Membership renewal starts Monday, December 28, 2020.
New enrollment begins January 4th at the I.A.C.C. Membership office.

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 2021 At The Club!



PLEASE NOTE:

Due to the limited activity at the club caused by Covid-19, we will only be publishing an online edition of the Siamo Qui. All newsletters are posted on our website by the first of each month. To receive a newsletter via email please ensure the office has your correct email address.

We will resume printed editions once we can hold events again.

Thank you for your understanding.

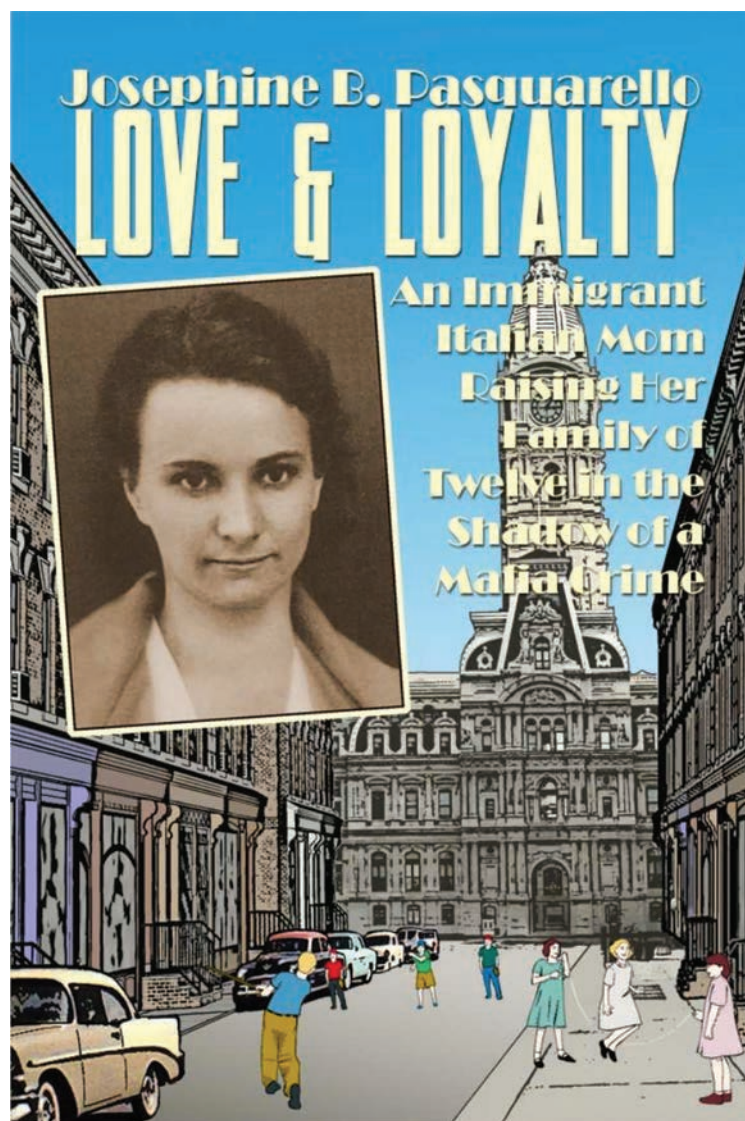
PLEASE GO TO OUR WEBSITE; WWW.ITALIANAMERICAN.COM, CLICK ON THE NEWSLETTER TAB AND SELECT THE MONTH YOU WISH TO VIEW.

LOVE & LOYALTY

AN IMMIGRANT ITALIAN MOM RAISING HER FAMILY OF TWELVE IN THE SHADOW OF A MAFIA CRIME

With the excitement, humor, and pathos of a novel, Josephine B. Pasquarello recounts growing up in 1950s and '60s Philadelphia in colorful detail. She paints the many characters of her neighborhood with clarity and passion. But the figure who stands out the most in this family saga is the matriarch of her clan, Romania Pasquarello, whose wisdom, tireless labor, compassion, and beauty carry the family through. The author recalls that back in that time there was a show called *Queen for a Day*, which enshrined everyday women--mothers and wives--in their true splendor, and she wishes that her mother could have been the heroine of an episode. In this wonderful memoir, Pasquarello has succeeded in not only making her mother *Queen for a Day*--but *Queen for a Lifetime*!

This book is available at [Amazon.com](https://www.amazon.com)



ABOUT THE AUTHOR

Josephine B. Pasquarello is the tenth child of an immigrant Italian woman who is the subject of this book. She is a wife, mother and grandmother, living in the suburbs of Philly. She graduated from West Philly Catholic Girls' High School in 1967. During her lifetime, Pasquarello worked in the restaurant business for twenty-five years. Later, she owned a house cleaning service and for thirteen years owned and operated a successful store in the Philadelphia area. In 2000, Pasquarello finally retired to devote time to her family. Her hobbies including traveling, working out, cooking the way she learned from her mother, and writing.



Mangia Bene, Viva Bene

By FRANK ZEOLI

In addition to being a great cook, my grandmother was perhaps the most kind and generous woman I knew. Her passion for food was matched only by her concern for people. She would use her food to show people exactly how much they meant to her. When I say people, I not only mean her family but friends and complete strangers too.

A perfect example was when repairmen would come to the house to service or repair something. They would leave with a jar of sauce, hot soup, or fresh baked cookies. I remember on one occasion, the man who regularly serviced her furnace had to reschedule her appointment because he did not want anyone else to touch her furnace. He later admitted he did not want anyone to get his jar of sauce.

When my grandmother heard someone was sick, she would immediately get up and make them hot soup. This happened on a regular basis. I know because she would call me and say, "I need you to take some soup to Antoinette. She is not feeling well".

Writing this reminds me of the many examples of my grandmother's compassion and generosity. Her soup was a lot like her, full of great ingredients and warm to the heart and soul.

Chicken Soup



This recipe makes a lot of soup because she would share it with so many. You can cut it in half, if you need to.

Prep Time: 30 Minutes

Cook Time: 3 Hours

Ingredients

- 16 oz of celery (chopped)
- 16 oz of carrots (sliced)
- 2 lbs. of spinach (chopped, frozen)
- 2 lbs. of orzo pasta
- 2 lbs. of chicken (chopped or pulled) She would make a couple of roasted chickens and would pull the meat off.
- 8 QT of chicken stock (you can use canned stock or make your own.)
- 3T granulated onion
- Salt & Pepper to taste

Instructions

1. In a large stock pot, bring 8 qt of chicken stock to a boil.
2. Add the carrots, celery, and spinach. Reduce the heat and simmer until the vegetables are cooked. About 25 minutes.
3. Add the shredded chicken.
4. In a medium pot, bring salted water to a boil and add the orzo. During the cooking process some of the water will evaporate. When the orzo is al dente, drain the remaining water and cool the pasta by adding cold water. Do not over-cook the pasta. Cooling the pasta stops the cooking process so it does not get mushy once in the soup.

5. Drain the pasta and add it to the soup.

6. Add salt, pepper, and granulated onion.

7. Simmer for 2 more hours on low heat and serve it hot.

Enjoy a large bowl with plenty of grated parmesan cheese on top.

Look for more recipes in the next edition of the **SIAMO QUI.**





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James H. Murray
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