

"WE ARE HERE"

Siamo Qui

ISSUE 545

JUNE 2019

SUMMER FUN @ THE CLUB

Bocce Leagues



MEN'S BOCCE



WOMEN'S BOCCE

POOL



Buon Ferragosto



Experience Little Italy: St. Anthony's Feast in Boston

See Our Ad On Page 16 to RSVP

HAPPY FATHER'S DAY



NEWS & EVENTS

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SOCIAL CALENDAR



- 6/03 ~ Men's Bocce League-6:30 pm
- 6/04 ~ Women's Bocce League-6:30 pm
- 6/05 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon *
- 6/05 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm *
- 6/07 ~ Friday Nights At The Pavilion (Stuffed Peppers) 5pm-8pm
- 6/09 ~ St. Anthony's Mass/Lunch 10:30am-2pm
- 6/10 ~ Men's Bocce League-6:30 pm
- 6/11 ~ Women's Bocce League-6:30 pm
- 6/12 ~ Women's League Meeting: Guest Speaker; Cindy Justice -6:30 pm
- 6/14 ~ Friday Nights At The Pavilion (Cavatelli with Broccoli Rabe) 5pm-8pm
- 6/15 ~ Pool-Full Summer Schedule Begins 12 Noon
- 6/17 ~ Men's Bocce League-6:30 pm
- 6/18 ~ Women's Bocce League-6:30 pm
- 6/19 ~ Best of The Bronx: Yankees Game & Arthur Ave Bus Trip
- 6/21 ~ Friday Nights At The Pavilion (Veal & Peppers over Pasta) 5pm-8pm
- 6/24 ~ Men's Bocce League-6:30 pm
- 6/25 ~ Women's Bocce League-6:30 pm
- 6/28 ~ Friday Nights At The Pavilion (Roast Beef with Vegetables and Potato) 5pm-8pm

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

Upcoming Events

- 7/04 ~ Independence Day BBQ at The Pool - 12 noon
- 8/10 ~ Ferragosto 2019
- 8/24 & 8/25 ~ Experience Little Italy - Boston:
St. Anthony's Feast/North End Bus Trip (2 days & overnight)





President's Message

Just like that, it's summer! We could not have asked for a better kick off to the summer season than we had on the weekend of May 17-19. On Friday, May 17th, we had our busiest opening night at Friday Nights at the Pavilion followed on May 18th by our best attended Pool Pre-Opening Party. The weekend concluded on May 19th with another marvelous Mother Daughter Fashion Show and Luncheon.

This month, we will have many cultural events linking us back to our South End of Albany roots. On Sunday, June 9th, we will hold our annual Saint Anthony's Mass/Procession and Luncheon. I encourage all members to attend this wonderful event that brings us back to our beginnings at Saint Anthony's Church in Albany's South End.

We will also be partnering with our good friends from the Roma Intangible Lodge, Sons and Daughters of Italy to host a trolley tour of the old Italian neighborhood on June 13th from 6pm-8pm with our guide Tony Opalka, Albany City Historian. This event is free for our members but space is very limited and on a first call basis so, if this event is of interest to you, please make your reservations quickly. Please see the ad inside this issue for further information.

I want to thank the Women's League for sponsoring and Joe Guastamacchia for spearheading our biannual VA luncheon. This is a very much appreciated community event and greatly anticipated by our Veterans.

We recently installed new plantings by the pool area on the outside of the Roman Garden wall. These were donated by Nancy and myself to commemorate our 40 years of being happily married and as a thank you to all the people through the years who have enhanced and enriched our lives here at the I.A.C.C. Thank you and I hope we all have another 40 years together.

Happy Father's Day!

JIM SANO
ITALIAN AMERICAN COMMUNITY CENTER
PRESIDENT



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AT THE

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5:00PM - 8:00PM

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ITALIAN OLIVE OIL... HERE TODAY... TOMORROW?

By JOE SANO

Hey! Take it easy with that olive oil! That's liquid Italian gold.

While we may have heard that jokingly said, the truth is that pure 100% Italian olive oil, if available, will see around a 30% price hike. The real deal, the 100% pure Italian olive oil from the 2018 crop (August 2017-September 2018), will probably be gone as you read this article. The Italian Olive Council and the Coldiretti Farmers' Lobby (both consulted for this article) estimate that the 185,000 tons of oil from this 2018 harvest will be gone by April 2019.

Italian olive oil production has fallen 57% this year. This is the lowest production in 25 years.

Italy, while not the largest producer of olive oil (Spain is # 1), is and has been the largest importer of olive oil for decades. While native Italian oil is sought worldwide in its 100% pure state, Italian oil remains the premium oil to blend with lesser quality oils obtained from other nations. The poor recent Italian olive crop and resulting oil shortage will cause the industry to rethink how it will meet this year's demand for a quality Italian product. It is anticipated that counterfeit products will swamp the marketplace this year being sold as 100% pure Italian olive oil. Buyers beware! You can't make what isn't available. There are some stored olive oil products which can offset some of that demand but there is a real industry crisis that is being met directly by the Italian government and the European Union.

In 2013, the warning signs were seen in the Puglia Region (the "heel" of Italy's southern most boot). Known for producing over 65% of Italy's olive crop, catastrophic weather, insects and resultant disease have destroyed many of the regions olive masserias (farms). Spring frosts (olive trees have difficulty surviving temperatures lower than 10 degrees F for longer than several hours), summer droughts and late summer flooding, olive fruit flies and now an unprecedented invasive bacterium

have made over 500,000 acres barren with a loss of over 4 million olive trees.

This newest devastating bacterium threat, *Xylella Fastidiosa*, has ushered in a cultural and economic crisis seldom seen. Olive production is cyclical. There are good years and bad years. The bacterium's arrival 6 years ago has changed everything. The disease is transmitted by the saliva of spittlebugs that suck water from the olive stems and branches. This infection then spreads throughout the tree blocking the movement of water and minerals ultimately causing the branches, leaves and the tree itself to wither and die.



*Infected olive tree ready
to be uprooted*

Since 2015, both the Italian government and the European Union have adopted a "zero-tolerance" policy to combat the spread of the disease. Any olive tree within 100 meters (328 feet) of one infected has to be uprooted whether it is infected or not. As one Brindisi grower lamented while choking back his tears. "...My life is being destroyed...an infected tree was found on another masseria and now they want to come and uproot mine, even if they're not sick...I grew up in these fields...These trees are my family..."

One scientist explained that once the bacterium has spread the only thing to do"



*Healthy trees in Puglia. Note the
tilled soil & lack of grass*

... is learn to live with it and strengthen the trees..." Good news can be found in the Town of Galatone in Puglia which finds itself in the heart of the epidemic. Showcasing new and ancient farming solutions they are fighting back and seem to be winning. The strategies are simple: cut down the flowing grasses in the olive groves- they harbor insects; feed 'aromatic' water-based mixtures from cow manure to the base of the trees; graft disease resistance limbs (leccino and fabolosa species) onto older trees. Some growers are reluctantly turning to herbicides and insecticides while those who choose the organic way are introducing natural biological products such as the manure mix in harmony with birds and insects that thrive on a spittlebug diet. The twisted, gnarly ancient olive trees such as those found in the "Plain of the Thousand Year Old Olives" near Ostuni depict the diverse cultural, economic and ecological benefits that the olive brings to the world. Hard work, innovative science, new farming methods married to ancient techniques and yes, tears, will hopefully enable the Italian olive and olive oil industry to flourish. (Photos used are in the public domain and are published by the Italian Olive Council)



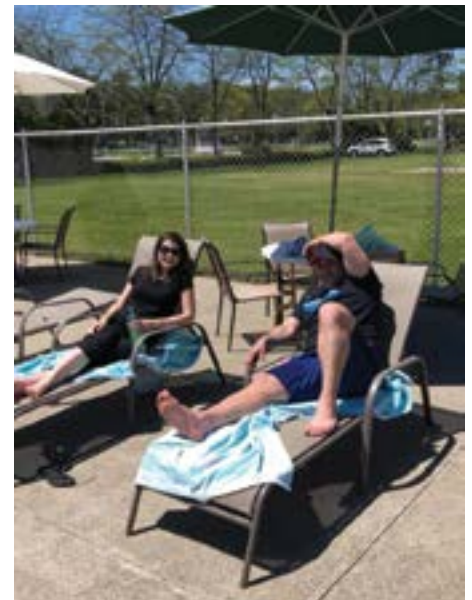
*Plain of the Thousand Year Old Olives
near Ostuni*

PRE-OPENING

POOL PARTY



On May 18th, The I.A.C.C. hosted its annual Pool Pre-Opening Party. The Party was created as a special event dedicated to our members and their friends and families. We couldn't have asked for better weather! Many people attended this special event and we had food, drinks, snacks, children's activities and, as always, a ton of fun! The pool season is officially underway and we are looking forward to another fantastic summer at The Club.



ONE-TIME SCREENING

Thursday, July 25, 2019 at 7:00 PM
at the I.A.C.C.



**The Italian American Community Center Foundation
in cooperation with the Albany Sons and Daughters of
Italy Roma Intangible Lodge is pleased to present the
documentary film,**

My Italian Secret: The Forgotten Heroes

Please join us and the producer Vincent Marmorale of this documentary film that tells the story of brave Italians who defied the Nazis and Fascists to hide, rescue, and protect thousands of Jewish people and other innocents during the Holocaust. Italian resistance figures spotlighted are: Tour de France cycling champion Gino Bartali and Dr. Giovanni Borromeo, who invented a fictitious disease to defend the Rome hospital where he was hiding Jews as well as other courageous Italians who carried out ingenious schemes to rescue Jews, artisans, and refugees from Nazi-occupied Italy. These inspiring acts are recounted by descendants of rescuers and survivors, as well as those who escaped the concentration camps as children.

**To reserve your seat, call the office at
(518) 456-4222**

Italian American Community Center

257 Washington Ave. Ext., Albany, NY 12205

HISTORIC TROLLEY TOUR OF ALBANY'S ITALIAN NEIGHBORHOOD

THURSDAY, JUNE 13TH
6:00 - 8:30 PM



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NEIGHBORHOOD FROM ALBANY
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VA HOSPITAL Luncheon

IN THE COMMUNITY



Thanks to our Women's League and our friends at our local Knights of Columbus chapter, we were happy once again to sponsor and serve another VA Luncheon! So nice to honor and serve our Veterans lunch and thank those that so valiantly served all of us!



Member Roger Fucilli with 103 year old veteran of WWII Cos DiGiulio! Thank you for your service!



THE "GRADUATE PACKAGE"

- GARDEN SALAD
- FRESH BAKED ROLLS
- PENNE PASTA WITH MARINARA SAUCE
- CHOICE OF CHICKEN ENTRÉE
- CHICKEN MARSALA
- Rich Marsala Demi Glace with Mushroom Medley
- CHICKEN CACCIAOIRE
- Simmered with Onions, Peppers, Mushrooms in a Sherry Wine Marinara
- CHICKEN FRANCAISE
- Lightly Egg Battered, Pan-Fried, and Poached with a Lemon White Wine Butter Sauce
- CHICKEN PARMIGIANA
- Breaded, Pan-Fried and Topped with Tomato Sauce & Mozzarella Cheese
- FRESH SEASONAL SAUTEED VEGETABLE

\$11.95 PER PERSON - MINIMUM 10 PEOPLE
 ADD \$0.50/TOP PANCAKE PORTIONS FOR \$1.20 PER PERSON
 ADD VILLA ITALIA COOKIES FOR \$2.50 PER PERSON

DRINKS MUST BE PLACED AT LEAST 48 HOURS IN ADVANCE,
 PAPER PLATES & UTENSILS ADD \$1.20 PER PERSON,
 DISPOSABLE CHAIRS \$0.50 EACH WITH USUALLY \$8.00 EACH
 PRICING IS NOT INCLUSIVE OF 8% NY'S SALES TAX



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Mother Daughter LUNCHEON & FASHION SHOW



On Sunday, May 19th, the Women's League presented "Fashion in Bloom" our annual Mother Daughter Luncheon and Fashion Show. Thank you to everyone who attended this event which was sold out again this year. The event's success would not be possible without the support of the ladies and their children and grandchildren who join us every year.

There would not have been a Fashion Show without the two stores who provided our models with some beautiful clothing to wear. Many thanks go to Peter Weissman of Casual Set, his wife, Pat, and staff member, Eileen for the women's fashions and to Lisa Lenartz from Justice for providing the children's clothes. We would also like to express our appreciation to the following ladies and children who modeled for us:

Casual Set Models:

Stephanie DelSignore
Francesca Mancino
Eddie Mauro
Sharon Patrei
Grace Simeone
Gretchen VanValkenburg
Joanne Viglucci

Justice Models:

Kaleigh Brodowski
Angela Fazio
Grace Foran
Michaela Gonzalez
Era Hoxha
Harleigh Nealon

Thank you to Sue Ferrara, Donna Zumbo, Marilyn Quadrini, Terri Fazio, Lynn Indelicato, Joann Viglucci, Sharon Patrei, Diane Biernacki and Eddie Mauro who worked tirelessly in collecting donations and making up baskets for the raffle.



Listed below are some sponsors that were omitted from our program along with their donation.

- Bella Napoli – (2) \$15 gift cards
- Carrabba's Restaurant – Baskets + (2) \$20.00 gift certificates for food only
- Casual Set – (1) Costume Jewelry valued at \$52.00 and (1) scarf valued at \$30.00
- Delmonico's - \$25.00 Gift Card
- Pearl Grant Richmond - \$50.00 Gift Certificate
- Book House Stuyvesant Plaza - \$15.00 Gift Card
- Eastern Mountain Sports – Rent Kayak (\$40.00 value)
- G. Willikers - \$25.00 Gift Card
- Home Style Pizza - \$25.00 Gift Card
- Koto's Japanese Restaurant - \$50.00 Gift Card
- Ferrari's Restaurant - \$25.00 Gift Card
- Starbucks – 1 lb. Coffee and a cup \$25.00 Value
- Jacobs & Anthony's - \$25.00 Gift Card
- TGI Friday's – (10) coupons for free appetizer or dessert \$50.00 Value
- Jean Paul Spa – Basket (full of products) + \$25.00 Gift Card
- Roman Jewels - \$100.00 Gift Card
- Proctors Movie Tickets – Value \$200.00
- Mike's Diner - \$25.00 Gift Card
- Carman Wine and Liquor - \$25.00 Gift Card
- Bountiful Bread - \$35.00 Gift Card for cake
- Rumors – Gift Card for a haircut - \$25.00
- \$25.00 Cash Donation – Nancy Barry
- Towne TV - \$100.00 Gift Card
- Victoria Adamo – Basket – Value \$100.00
- Ralph's Tavern - \$30.00 Gift Card
- AAA Northway – Mohawk Hudson – Value \$58.00
- Beauty Box – Value \$75.00
- Guptill's – Tickets for roller skating
- Hewitt's – Western Avenue – Value \$30.00



Thank you for attending our event and we hope to see you again next year.



Basilicata

Sassi di Matera



Cattedrale di San Genaro

Basilicata, one of Italy's small, lesser known mountainous regions with 92% of the terrain classified as mountainous or hilly, is situated in southern Italy. Its rugged, unspoiled scenery is mostly untouched by mass tourism. The region can be thought of as the "instep" of Italy, with Calabria the "toe" and Puglia the "heel". It shares borders with Campania to the west, Puglia (Apulia) to the north, and Calabria to the south. It also has two coastlines, one on the Tyrrhenian Sea between Campania and Calabria, and the other along the Gulf of Taranto between Calabria and Apulia. Basilicata covers an extensive part of the southern Apennine Mountains and includes the Pollino National Park, Italy's largest national park, along with the dormant volcano, Monte Vulture, and seismic faults in Melfi and Potenza in the north and Pollino in the south. Earthquakes in 1857 and, more recently, in 1980 have devastated this region. The combination of the mountainous terrain combined with the rock and soil types makes landslides and floods common. Basilicata measures only 3,856 sq. miles with a total population of 611,000 ranking it 18th out of the 20 regions in population. Potenza is the capital of Basilicata, which is divided into Potenza and Matera provinces (named for their capitals). Basilicata gained its current status as a region in 1948.

History

The history of Basilicata, the first known settlement in Italy, tells the story of a people with prehistoric roots who survived only to be constantly overrun and invaded. Known as Lucania to the early Greeks and Romans, the resiliency of the native people was soon demonstrated when they joined Hannibal and the Carthaginians against the Roman Empire. From then right up to the 1861 unification of Italy, the region was plagued by invasion and rampage. For centuries the Normans, Hohestaufens, Angevins, Bourbons, The Papal State, France and finally Spain and Austria tussled over who would rule the area. The Italian Wars of the 16th Century left the area in Spanish hands. Austrian control soon replaced the Spanish rule. The area was ultimately neglected by Austria during the Napoleonic Wars and the people were ready to fight to be free of foreign control.

Basilicata joined the Risorgimento (Rising Again) Italian unification movement and declared its annexation to the Kingdom of Italy in 1860. Unification leader Garibaldi's success in his final battles to unify Italy can be traced to the hills of Basilicata where he won the hearts and support of the people when he needed it the most. He pledged that the newly formed nation would confiscate and sell off vast tracts of Basilicata's territory formerly owned by the Papacy. The Risorgimento dream had been to give back the lands to the peasants. The aftermath of the unification of Italy had a different ending. The new Italian state sold the land to a handful of wealthy aristocratic families who utilized the people to work their land for meager returns.

Poverty continued unabated and the average citizens, not seeing any immediate economic or social improvements after unification, felt betrayed. They responded with armed struggle against their new rulers. This gave rise to the phenomenon of Brigantaggio (banditry), in the area after 1861. This strong opposition movement hid in Basilicata's mountains and caves and continued their attacks for many years resulting in a war between Italians that counted thousands of victims.

By the 20th century, the situation had not improved. Taxation and the unpreparedness of the new government coupled with economic competition from the rest of Italy brought unacceptable levels of poverty to the region. The response was a mass emigration which reached its high point in 1913 with many choosing the USA as a chance to start a new life.

World War II saw the area renamed Bruttium and post war it became Basilicata. Postwar reconstruction brought about land and local political reform, infrastructure projects and repairs and the hope of peace. Today the region sees its resilient population recovering from the thousands of years of foreign occupation and mistreatment. Hopefully for the people of Basilicata, the best is yet to come.

Climate and Topography

The variable climate is influenced by three coastlines (Adriatic, Ionian and Tyrrhenian) and the complexity of the region's physical features. The climate is continental in the mountains and Mediterranean along the coasts. Although it is the occupation of most people in this generally poor region, farming is difficult because of a dry climate and a scarcity of groundwater. Olives, plums, and cereals are grown and sheep and goats are raised.

Culture

In Basilicata, there are many wonderful castles standing against the perfect background of untouched natural surroundings. The most well-known is Melfi Castle built by the Normans in the 12th century. Pope Urban II began preaching the first crusade here and in 1231 the Holy Roman Emperor Frederick II issued the anti-feudal Constitutions (Constitutiones Regni) which centralized authority in Sicily. Metaponto is home to the Greek temple of Hera (sixth century B.C.). Philosopher Pythagoras retired here, Hannibal built his garrison here during the Second Punic War (200 B.C) and Spartacus came here in the first century B.C. Local legend has it that the founder of Metaponto was Epeius, the man who built the Trojan horse. Maratea is a resort in the wooded hills of the Tyrrhenian coast with many churches and a colossal cliffside statue of Christ the Redeemer.

REGIONS OF ITALY

By JIM SANO



Museo Archeologico Nazionale di Metaponto

Matera and Sassi District

The city of Matera, known as "la città sotterranea" (the Subterranean City), and Matera's Sassi have been designated as one of two European Capitals of Culture in 2019. This would have seemed laughable years ago. Sassi means stones in Italian and the old town itself is a jumble of houses, caves and chapels set into a funnel-shaped spiral of labyrinthine alleys. These houses dug into calcareous rock originated from a prehistoric settlement and were home to humans until 50 years ago. The houses are stacked so that each forms the roof of one and the base of another. For decades, this was one of the most deprived places in western Europe. Italian artist and author Carlo Levi published his memoir, "Christ Stopped at Eboli," about his year of political exile in Basilicata under the Fascists. Levi painted a vivid portrait of a forgotten rural world that Christianity and civilization had never reached, leaving it a pagan, lawless land, riddled with ancient superstitions. Levi singled out the Sassi for its "tragic beauty".

The town's prehistoric cave dwellings by 1950 had become dark holes riddled with filth and disease. Overpopulation caused the collapse of the water and sewage systems and the resulting decline in hygiene forced the Italian government to declare this area a "national disgrace".

In 1953, the Italian government relocated the Sassi's 20,000 inhabitants to new housing developments and the caves were cleared. They remained derelict until 1993 when the Sassi was designated a UNESCO World Heritage site and declared the most outstanding, intact example of a troglodyte settlement in the Mediterranean. Italian government grants for regeneration have restored nearly 70 percent of the abandoned old town. The Sassi and Matera are now home to cafés, galleries, restaurants and hotels sparking a renaissance in Matera's fortunes. Today the Sassi district is looked upon with pride and no longer is "the shame of Italy".

Festivals

The Maggio di Accettura (May Chopping) is a typical pagan festival whose origins lie in antiquity. In Matera on July 2nd, the villagers celebrate Festa Madonna della Bruna. This festival, which has been held for over 600 years, has its origins in a legend which tells of a beautiful, impoverished woman who asked a peasant, traveling by horse cart, for a lift into town. The peasant agreed and at the entrance to the village the woman revealed herself to be the Madonna.

Language

As with all regions in Italy, Basilicata has its own language-dialect, Lucano. Lucano is a mix influenced by the regions that surround it. Cities nearer to Campania use the accent more like Napolitano, those nearer to Puglia use Pugliese and those nearer to Calabria use Calabrese.

Wine

The Basilicata region's upper slopes are where the region's finest wines are made. Basilicata is responsible for one of Italy's most respected wines, Aglianico del Vulture. Made from Aglianico grapes and born on the slopes of dormant volcano Mount Vulture, it is a favorite all over Italy and many parts of the world as well. Aglianico a full-bodied red wine, deep in color and rich in flavor. It pairs well with rich meats, roasts and wild game.

Food

Basilicata's "cucina povera" (poor cooking), has led to creativity in the kitchen using simple ingredients to create delectable dishes. Caciocavallo podolico, a variety of cheese produced exclusively from the milk of the podolico cows, is one of Italy's most prized (and priciest) cheeses. The name (which translates as horse cheese) derives from the fact that these cheeses are hung up to age in pairs, rope-bound and slung over a wooden board or beam thus taking a saddlebag shape. Senise peppers, a staple of Basilicata's cuisine, are used in many ways. In their fresh version, they're added to sauces, stuffed with meat or grilled and preserved in oil. They're often hung to dry in the sun, further enriching their taste. The tastiest version is peperoni cruschi found only in Basilicata. Soppresata and pasta originated in Basilicata. The most well-known of the pastas is orecchiette meaning 'little ears'. Sanguinaccio dolce, a sweet cream made with bitter dark chocolate and pigs' blood is traditionally prepared during Carnival and is accompanied with savoiardi biscuits. It is recognized as a traditional food product of Basilicata.

Personal Note

For the sake of disclosure, my mother's side of the family (Autilio) came from a very small town called Marsico Nuovo (population of 4,098) in the province of Potenza. My grandfather, John Autilio Sr., left at the height of the mass emigration period in 1908 for New York City and eventually settled in Gloversville. He cut hair for 80 years from the time he was an apprentice at age 11 until he retired at age 91. I once asked my grandfather why he left and he responded with "the town already had a barber".



Statua del Cristo Redentore di Maratea

2019 IACC Swimming Pool Schedule

POOL PHONE 690-7258 (to check conditions)

Members **MUST** have their membership card available while at the pool

Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	
May						18	July continued							
19	20	21	22	23	24	25	21	22	23	24	25	26	27	
26	27	28	29	30	31		28	29	30	31				
June						1								
2	3	4	5	6	7	8	August				1	2	3	
9	10	11	12	13	14	15	4	5	6	7	8	9	10	
16	17	18	19	20	21	22	11	12	13	14	15	16	17	
23	24	25	26	27	28	29	18	19	20	21	22	23	24	
30							25	26	27	28	29	30	31	
July	1	2	3	4	5	6								
7	8	9	10	11	12	13	September							
14	15	16	17	18	19	20	1	2	3	4	5	6	7	

Noon - 8:00 P.M.	3:30 P.M. - 6:30 P.M.	10:00 A.M. - 8:00 P.M.	Noon - 5:00 P.M.
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Member Exclusive Pre-Opening Party May 18

Noon - 5:00 P.M.

Opening Weekend: May 25 - May 27

Noon - 8:00 P.M.

Early Morning Lap Swimming-July 1-August 16

7:30 AM - 9:30 AM

Labor Day/Closing Day: September 2

I.A.C.C POOL REGULATIONS

- Proper bathing attire required. No cut-off jeans in the pool.
- Clothes and towels are not to be hung on or over the fence.
- IACC is not responsible for lost or stolen articles in pool area.
- NO running or jumping, profanity, horseplay, or pets permitted.
- NO glassware permitted in pool area.
- Children under age 12 **MUST** be accompanied by a parent or responsible adult at all times in pool area.
- ALL babies and small children not toilet trained **MUST** wear a swim diaper at all times.
- Children using flotation devices must be accompanied by an adult in the water.
- Children using flotation devices are allowed in the shallow end of the pool **ONLY**.
- No smoking in the Pool area.
- Guests must be accompanied by a member and must register with the lifeguard on duty.

2 DAY TRIP TO THE 100th ANNUAL...

SAINT ANTHONY'S

FEAST

in Boston's Historic North End

Please join us for an old fashion street festival in the North End of Boston celebrating...

St. Anthony of Padua.

Spend 2 days and one night in historic Boston, Massachusetts enjoying great music, delicious food, beautiful sights and lots of fun and excitement.

PRICE

\$375.00 per couple

\$199.00 per person

(double occupancy, single reservations will be paired with another single)

The Bostonian Boston – formerly known as Millennium Bostonian Hotel Boston – is a short walk from a variety of the city's favorite attractions, including Boston Harbor, the North End, the New England Aquarium, Faneuil Hall, Quincy Market and the Freedom Trail.



PACKAGE INCLUDES

Round trip bus transportation from Albany to Boston.

One night accommodations at the Bostonian Boston Hotel.

Depart Albany:

Saturday, 8:00 AM, August 24, 2019

Bus leaves the IACC parking lot (257 Washington Avenue Ext. Albany)

Depart Boston:

Sunday, 4:00 PM, August 25, 2019

Bus returns to the IACC parking lot by approximately 8:00PM (257 Washington Avenue Ext. Albany)



Make your reservation today by calling: 518-456-4222





Grilled Flatbread Pizza

With Artichoke Hearts & Arugula

This flatbread pizza is the perfect lunch or snack to whip up and grill outside on a nice sunny day. Whole wheat flatbread topped with tomatoes, artichoke hearts, capers, and lemony arugula...healthy, delicious, and the perfect summer flavors!

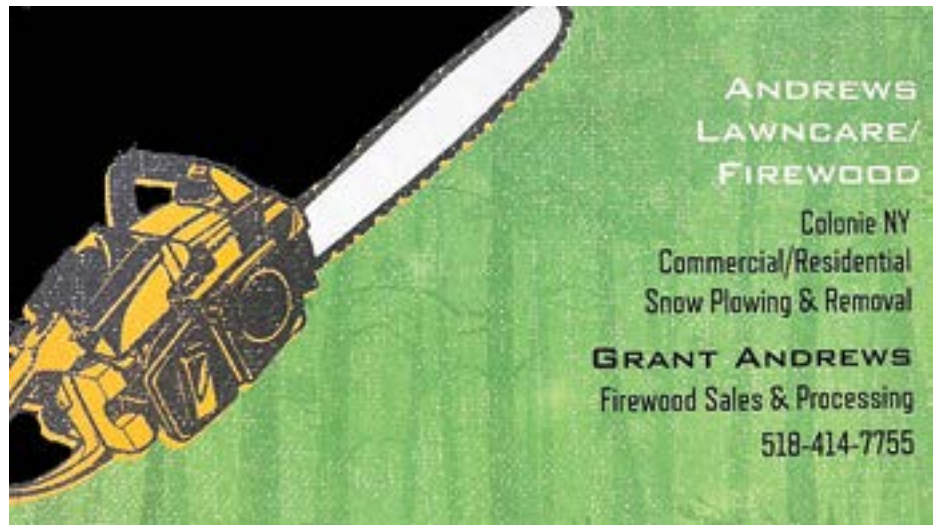
I sometimes buy the whole wheat flatbreads you can find in the deli section of your grocery store. I used whole wheat naan this time, and it was delicious! First, rub some extra virgin olive oil over the top of the naan or flatbread and sprinkle with garlic powder. Slice a few beefsteak tomatoes and lay them on top. Season the tomatoes with sea salt and cracked black pepper. Throw on some artichoke hearts (I used the frozen ones from Trader Joes and ran them under water to thaw, but you can also use jarred), and a few capers. Carefully lay the pizza directly on a heated grill over medium heat and grill for about 15 minutes. Remove from the grill with a turner and transfer to a plate.

In a bowl, drizzle arugula with extra virgin olive oil, add juice from 1/2 of a lemon and cracked black pepper. Toss it all together and add it to the top of the grilled pizza.



Slice the pizza into quarters and enjoy!

For other great recipes by Nata Paghialonga go to: MangiaMom.com



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FOR INFORMATION CALL 456 -4222

Bocce Is Back



Come Join In The Fun Of Playing In An I.A.C.C. Bocce League

If you are a novice or experienced player, please consider joining one of our leagues. They are free, fun and will allow you to meet many of your fellow members. If you cannot commit to playing every week, walk-ons are welcomed. The men's bocce league plays Monday nights at 6:30, (if interested contact the Men's Bocce League President Jim Sano at 438-4631). The women's bocce league plays Tuesday nights at 6:30, (if interested contact the Women's Bocce League President Maria LaMorte at 456-4800). Join one of our bocce leagues today. We always have a great time!

CARING & SHARING



June BIRTHDAYS



Congratulations

Belated Happy 90th Birthday to

Josie Paolucci

&

Happy 40th Anniversary to

Jim and Nancy Sano



- Jack Addy
- James Carriero
- Maureen Cavanagh
- Victor Consiglio
- Carol Criscione
- Douglas Davis
- Giovanni DeFilippo
- Anthony DeGennaro
- G. John Delory
- Domenico DeNitto
- Carmela DiCarlo
- Terri Fazio
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- Jacqueline C. Fontaine
- Diane Geddes
- Hiedi Gentile
- Nicholas Iannone
- John Ingemie
- Theresa Kaplan
- Sarah Maida
- Edie Mauro
- Michael Mazone
- Lori Metallo- Hotaling
- Dennis Nagengast
- Marian Neil
- Nancy Nitzberg
- Jacob Nolfo
- William Pezzula
- Shane Rauh
- Ronald Richards
- John Ritz
- Keith Rozak
- Kim Rucinski
- Nancy Sano
- Raffaele Simeone
- Daniel Szesnat
- Angelo Tarantino
- Gretchen VanValkenburg
- Joann Viglucci
- Joyce Vine
- Andrea Wolf
- Michael Zeoli

CONDOLENCES



OUR CONDOLENCES TO
MARIA MARCHIO ON THE
PASSING OF HER SISTER,
ROSA DEMARE.



CONDOLENCES TO
ANGIE GROELZ ON THE PASSING
OF HER BROTHER,
ANTHONY TRIMARCHI.



CONDOLENCES TO THE FAMILY
OF CHARTER MEMBER,
JOSEPH LAPETINA
WHO PASSED AWAY.



WELCOME

new members

MARK & KARIN SNOW

AKOSUA YEBOAH

ANNE CONNEALLY

MARISA FIESTER

MARK HOFFMAN & MELISSA KIVELIN

JENNIFER & RAYMOND TOOHEY, JR.



*H*ello ladies,

WOMEN'S LEAGUE

Thank you to our guests from St. Ann's who joined us for the May 8, 2019 Women's League meeting. You all do a wonderful job in providing young people with some much-needed assistance in their daily lives to help them get through some difficult times.

Our guest for the June 12th meeting will be Cindy Justice. Cindy will be bringing in some new Tupperware products for us to see and purchase. For those ladies who are interested in these products but are not able to attend our meeting, Cindy has offered to send me some catalogs ahead of time. If you will not be able to attend the meeting but would like to see a catalog, please let me know.

Your meal choices for the June meeting are Caprese Chicken or Eggplant Rollatini. The dessert will be Strawberry Shortcake. Please make your dinner reservations by calling Marilyn Quadrini at 518-438-7602 by Sunday, June 9th. The cost for the meal is \$23.00. The cancellation policy remains in effect and any cancellations must be made no later than June 11, 2019.

Thank you,

Gretchen Van Valkenburg
President



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- Experience Spain's fabulous AVE High Speed Train from Barcelona to Madrid and from Madrid to Malaga, tickets included
- All remaining land travel by comfortable coach with courteous professional driver
- Portage for luggage
- Services of Professional guide throughout
- Discover the Beauty and Heritage left by mainly 4 thousand-year-old cultures, Roman, Christian, Jewish and Arab which dominated the southern part of Spain known as, Andalusia
- Marvel at the beauty of the fabled cities of GRANADA, SEVILLE, RONDA, CADIZ, CORDOBA, BAEZ and ALMUCAR ON THE Costa del Sol
- Enjoy the beauty and precision of fabled Andalusian horses as you watch an Equestrian Dressage performance
- Be transported back to another time as you ride through the beautiful countryside in the Border region, discovering the ancient "white villages"
- See and feel the passion of the performers as we attend a live Flamenco performance
- Tastings arranged for Spain's prized Shery wine, its cured Hams and fruits
- Be transported to the world of the Arabian Nights as we marvel at the beauty of
- The ALCAZAR Complex of Seville, LA MEZQUITA of Cordoba, the ALHAMBRA of Granada and much more
- Tour will end in Almunecar, on the fabled Costa Del Sol, staying at the beachside Hotel Helios. As we prepare to leave, we will be taking back with us wonderful memories of the passionate music, people, exotic sites, food and experiences

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