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Siamo Qui

ISSUE 565

MARCH 2021

St. Patrick and St. Joseph



St. Joseph and Baby Jesus picture by Wolfgang Meeder.



HAPPY *St. Patrick's* DAY

NEWS & EVENTS

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SOCIAL CALENDAR



March

- 3/02 ~ Intermediate Italian Language Class Starts - PPD**
- 3/03 ~ Member Exclusive: Weekly Co-Ed Poker Game Noon ***
- 3/03 ~ Member Exclusive: Weekly Men's Poker Game 5:00 pm ***
- 3/10 ~ Women's League Meeting - PPD**
- 3/11 ~ Chair Yoga - PPD**
- 3/14 ~ St. Patrick and St. Joseph Mass & Brunch - PPD**
- 3/17 ~ I.A.C.C. Board Meeting - 6:30 pm-Zoom Meeting**
- 3/27 ~ Family Easter Party Noon - PPD**
- 3/27 ~ Experience Little Italy: Arthur Ave. Bus Trip - PPD**

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



UPCOMING EVENTS*

- The Mother/Daughter Luncheon & Fashion Show**
- Friday Nights At The Pavilion (Opening Night)**
- Member Exclusive: Pool Pre-Opening Party & Bbq**
- Best Of The Bronx: Yankees Game & Arthur Ave Bus Trip**
- St. Anthony's Mass/Lunch**

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

PRESIDENT'S MESSAGE



March looks very different this year than it did in years past. Usually in March, we are boasting about how much fun we had at our Carnevale celebration or how much excitement there was at our annual Superbowl party. We are usually anxiously awaiting our annual pilgrimage to Arthur Avenue.

March also brings our annual St. Patrick & St. Joseph's Mass and Brunch. To all of our Irish American club members, please do not forget that *St Patrick was Italian!*

Unfortunately, this year we were not able to enjoy these events however I am very optimistic that happier days are ahead of us. We are starting to plan our spring and summer activities with hopes of getting outside and enjoying the many distractions our club has to offer.

The office is still open by appointment only however we are working to ensure, that when we do reopen, we are ready to hit the ground running. If you have not paid your dues, we have extended the loyalty discount until March 31st so get your payments in to avoid paying the higher amount.

As the Lenten season begins, let us reflect on all the gifts God has bestowed on us especially our loved ones, good friends and our Italian American Community Center family. Hope to see you very soon.

Ciao,



FRANK ZEOLI
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



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Dogs on Parade



It's always good to give paws and smell the roses! Thanks to all that came out for our first dog parade! It was fun getting together and seeing some old familiar faces!



Trentino-Alto Adige

Part Two

By JIM SANO



Speck Sandwich

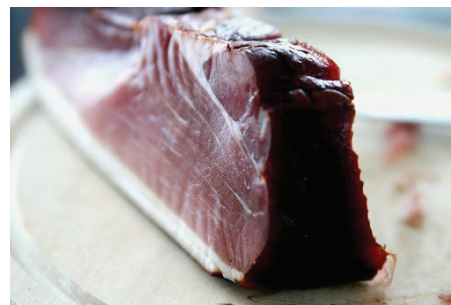
Food and Wine

The cuisine of Trentino-Alto Adige is a tasty blend of Mediterranean flavors, mountain cooking and German influences. Trentino thrives on polenta, usually made from corn but also from potatoes or buckwheat. It's used in a sort of cake called smacafam which is baked with sausage, salt pork, and sometimes cheese.

A traditional meal will often involve some type of cured meat, the most famous in Trentino-Alto Adige being speck. First, this boneless part of meat is cut in small square pieces and placed in saltpeter with garlic, laurel, juniper, pepper and other herbs. Speck is then hung in an aerated smokehouse and smoked at a low temperature over a wood fire. The smoke grazes the meat for a few hours a day. The meat is then cured for an average of 20 to 24 weeks. It can be eaten sliced by itself or used in recipes. Panino con lo speck (speck sandwich-shown here) is a popular option with hikers when out on a trek for the day.



Smacafam



Mortandela, a smoked pork salami shaped like a meatball (shown here) can be eaten raw by itself, or cooked with polenta, potatoes, sauerkraut or boiled vegetables. Other typical cured meats of Trentino-Alto Adige which are excellent served as a cold appetizer are Carne salada (salted meat) generally made with the beef's thigh (sometimes with horse or calf) and Ciughe. Ciughe was a "cold cut of the poorest cuts" or pork. These days only the best cuts of pork are used with added cooked turnips (to a lesser percentage than in the past). Formed as sausages and smoked, the ciughe are eaten boiled or, after longer aging, they are sliced like normal sausages.



Mortandela

Canederli are flour and bread dumplings which can be eaten in broth or with butter and flavored with speck, cheese or spinach in the classic versions. Spatzle, small gnocchi made with eggs, flour, and water can be eaten with a simple butter and chives condiment. They can also be made with spinach. Schlutzkrופן, or mezzelune, a semi-circular stuffed pasta, like ravioli, is usually filled with ricotta and spinach. Beyond conventional ravioli and tagliatelle, first courses include bigoi and strangolapreti (literally "priest strangler") which is gnocchi of spinach, flour, eggs, and cheese.



Primiero Butter

There are too many cheeses in Trentino-Alto Adige to list them all. Trentino's prominent cheese is Grana Trentino followed by Spressa delle Giudicarie. This DOP cheese started life as a waste by-product from butter making. Even today, it remains a comparatively poor

beautiful floral pattern printed on the surface. (shown here).

More than 250 varieties of mushrooms are sold and used to make scrumptious sauces served with polenta and pasta or used as the base for certain meat dishes. Broccoli from this area is known for its color, turning a yellow color rather than green. The leaves are used to make dumplings or soups.



cheese that is obtained from semi-skimmed raw milk. Puzzone di Moena DOP, a washed-rind cheese, is best known for its challenging odor and intense flavor. Alto Adige's many local cheeses include the grainy, sharp Graukaese, soft, mild Pusteria and Pustertaler and goats's milk Ziegenkaese.

Primiero is a butter from the pastures of Primiero. The "Slow Food" foundation is trying to recover the traditional processing technique which has been almost completely lost. The finished butter is unique for the

In Alto Adige, the cuisine has a German influence and lacks the typical Italian flavors. Popular soups contain barley and tripe such as Orzetto or Gerstensuppe, a barley soup with onion, garlic, vegetables and herbs simmered with speck and Minestra di trippa, tripe soup with onion, carrot, celery, garlic, potatoes, grated bread and tomato sauce. Sausage called Hauswurst is served with sauerkraut, pickles and horseradish. Noodles (Spaetzli) often go with beef dishes such as peppery Rindsgulasch and Sauerbraten which is pot roast with onions, wine and vinegar. From the lofty wilds come brook trout, venison, and rare chamois and mountain goat. Birolidi con crauti is a blood sausage stuffed with chestnuts, walnuts and pine nuts. It's flavored with nutmeg, cloves and cinnamon and is served with sauerkraut. Blau forelle, trout poached in white wine with vinegar, lemon, bay leaf and clove, served with melted butter is another specialty. Gemsenfleisch is a Tyrolean style dish with chamois, red wine vinegar, salt pork, herbs and sour cream served over toasted country bread



Desserts are often made with apples, pears or plums as these fruits are widely cultivated in the region. Two of the most famous pastries in Trentino-Alto Adige's cuisine are strudel and fritters called Apfelkuechel. Krapfen are baked or fried pastries with jam that go well with soft and frothy whipped cream on top of fragrant hot chocolate.

One cannot resist a strudel or a slice of zelten, a kind of pizza dough Christmas cake (shown here) made from rye flour with candied fruit, nuts, honey, cinnamon and grappa that is consumed for the entire winter. Sweets in this cold climate are served for more than tradition. Sugar, whipped cream, chocolate and dried fruit fight the cold better than a wool sweater. Other popular treats include the sachertorte, a chocolate cake, Soffiato alla Trentina, a meringue, and kaiserschmarren, a shredded pancake with blueberry jam, a favorite of the Austrian emperor Franz Joseph.

Just as the natives of Alto Adige and Trentino have two distinct cultures, they also have two distinct wine zones. Alto Adige is quite mountainous; many of the grapevines grow on south or east-facing slopes on the western hillsides. Only 15 percent of the land is cultivable. The most popular grape variety is a red one, Schiava, more commonly known in South Tyrol by its German name, Vernatsch. This variety accounts for over 60 percent of Alto Adige's wines and is the basis of locally popular, light-bodied red wines.

If you love a fruity light wine like Zinfandel, then you should like Schiava. Lagrein is an ancient varietal that's been mentioned as early as the 1500's (yep, it's older than Cabernet Sauvignon). With only about 1,100 acres in Alto Adige and perhaps the world, Lagrein is relatively hard to find.

The white pinots of Alto Adige account for over 20% of the total wine production and are a hallmark of the area. Alto Adige's white Pinot Grigio and Pinot Bianco rival the best Austrian Grüner Veltliner and German Riesling. A wine from Alto Adige will have higher acidity and less fruit flavors than American Pinot Grigio. The most highly regarded of these is Santa Maddalena, grown on the picturesque slopes overlooking Bolzano.



Lake Caldaro

The best-known wine is Caldaro or Kalterersee, (shown here) produced from vines around the pretty lake of Caldaro at the rate of nearly 15 million bottles a year. Some of the world's finest Pinot Bianco, Sauvignon, Pinot Grigio, Mueller-Thurgau, and Gewuerztraminer wines also come from Alto Adige.

Trentino, which boasts Italy's largest production of Chardonnay, is a leader with sparkling wines by the classical method, many of which qualify under the prestigious Trento DOC. Trentino boasts one of Italy's best sparkling wine houses, Ferrari. It is also known for some fine red wines from its local variety, Teroldego, and from Sauvignon and Merlot, as well as some good quality white wines. In both provinces, increasing space has been devoted to Cabernet Sauvignon and Merlot.

The region also produces some of the finest roses, the most impressive being Lagrein Kretzer. Two dessert wines worth mentioning are the sweet, rare and prized Moscato Rosa, with its gracefully flowery aroma as well as Vino Santo, made from local Nosiola grapes.



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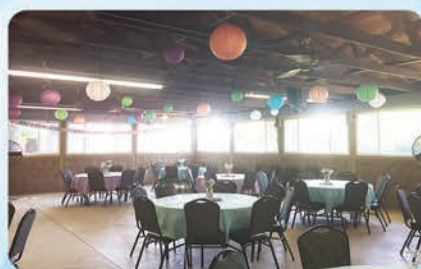
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**PLENTY OF WEEKDAYS AND WEEKENDS
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WOMEN'S LEAGUE

Dearest Ladies,

As I am writing this to you, I am reminded that the first day of spring, March 20th, will be upon us soon. Normally, we would resume our monthly meetings in March but, due to Covid, we are unsure of when we will be gathering together in person again. I hope it will be soon. I miss seeing the faces of everyone.

Speaking of Covid, I hope everyone has been able to secure an appointment for the vaccine. This can be done at the NYS website, [covid19vaccine.health.ny.gov](https://www.covid19vaccine.health.ny.gov). Some county Offices for the Aging are setting up appointments for the senior citizen residents of their county. There is also a phone number,

1-833-697-4829, that you can call for cancellation openings. A few friends have had success with same day appointments.

If you haven't seen Stanley Tucci's *Searching for Italy*, I highly recommend watching it. As I long for the time we can travel again, this is a wonderful substitute.

Stay well & stay safe.

Georgeann Greene
PRESIDENT



CARING & SHARING March BIRTHDAYS

- Joanne Altieri-Marchese
- Jeanette Anziano
- Mary Anziano
- Mark Babie
- Paul Berghela
- Jaclyn Brillling
- Marie Bubonia
- Michael Bucci
- Thomas Burns
- Pasqua Cafaro
- Marianne Campone-schi-Ogren
- Veronica Crowe
- Paul DeRusso
- Karmel DeStefano
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- Joseph Padula
- Arnie Prindle
- Allan Raney
- Matthew Ruth
- Kathryn Sano
- Matt Savoie
- Charlie Schmoegner
- Darlene Simmons
- Brian Tollisen
- Carl Trichilo
- Erin Turner
- Alexandra Viglucci
- Daniel Wall
- Ruth Ward
- Frank Zeoli



Background and Baby clothes created by Freerick.





IT'S TIME TO RENEW YOUR MEMBERSHIP!

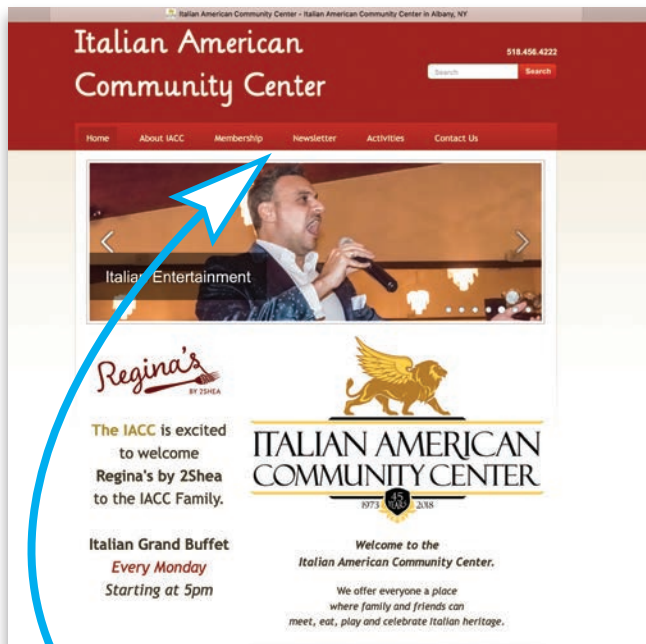
Current I.A.C.C. Memberships expire Sunday, December 31st, 2020
Membership renewal starts Monday, December 28, 2020.
New enrollment begins January 4th at the I.A.C.C. Membership office.

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.

Mangia Bene, Viva Bene

By FRANK ZEOLI

Pasta Fagioli (FAZOOOL)



Prep Time: 5 Minutes

Cook Time: 1 Hour

Ingredients

- 2 - 28 oz cans of plum tomatoes (puree with a blender)
- 1 medium sized onion (diced)
- 6 cloves of garlic (minced)
- 1 lb. of ditalini or elbow pasta
- 3 - 15 oz cans of cannellini beans
- 2T olive oil
- ¼ cup of parmesan cheese
- ½ teaspoon of salt
- ¼ teaspoon of pepper
- 2T of parsley
- 6-8 basil leaves (fresh, torn)

Instructions

1. In a medium pot, bring salted water to a boil and add the ditalini pasta. When the pasta is al dente, remove the pasta from the water and set aside. **Do not overcook the pasta.**
2. In a separate sauce pot, add the diced onion, minced garlic and olive oil. Sauté for about 3 minutes or until the onions are translucent. Add the tomatoes, parsley, basil, salt, and pepper. Bring to a boil then reduce the heat and simmer for about 25 minutes.
3. Add the cannellini beans. **Let it simmer for another 20 minutes stirring occasionally.**

4. Add the tomato mixture to the pasta and mix thoroughly.
5. Add the parmesan cheese and give it another mix.

Serve it hot with some extra grated parmesan cheese on top.

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





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