



ISSUE 562

NOVEMBER 2020

Happy
THANKSGIVING

from the IACC



NEWS & EVENTS

- 1 HAPPY THANKSGIVING
- 2 ART DONATION TO THE I.A.C.C.
- 4 PRESIDENT'S MESSAGE
A special message from Jim Sano
President of the Italian American Community Center
- 6 REGIONS OF ITALY: SICILY, PART TWO.
- 10 WOMEN'S LEAGUE
- 11 MINI ITALIAN CHRISTMAS MARKET AT THE AMERICAN ITALIAN HERITAGE MUSEUM
- 12 FRANCES XAVIER CABRINI
PATRON SAINT OF IMMIGRANTS
- 14 CARING & SHARING
- 15 ANNUAL CHRISTMAS TREE LIGHTING
- 16 MANGIA BENE, VIVA BENE

ART DONATION TO THE I.A.C.C.



We were recently gifted this very valuable piece of artwork by friend of the I.A.C.C., Michael Nardacci, in memory of his father, Dr. Anthony Nardacci, and his mother, Mary Jane Nardacci. The painting is entitled, "Italian Ices," by renowned artist, Doug Dawson. This piece depicts a store selling Italian Ices in a street scene from the Little Italy section of Manhattan.

Doug Dawson's award-winning work features urban night scenes, cityscapes, portraits and magical landscapes. The luminescent night scenes powerfully evoke the mystique of the dark; his portrait studies are rich with personality.

Doug is a celebrated member of the American Watercolor Society, the Pastel Society of the Southwest, The Knickerbocker Artists (New York) and the Pastel Society of America. His work has been included in prestigious exhibitions with The Charles and Emma Frye Art Museum, Seattle, WA (a one person show), the Denver Art Museum, the Heritage Museum, Norfolk, Virginia,

the John F. Kennedy Center in Washington, DC, the Hunter Museum of American Art, Chattanooga, TN and the Societe Des Pastellistes de France International Exhibition (Palais Rameau - Lille, France).

Doug Dawson has received awards from The Pastel Society of America, American Watercolor Society, Knickerbocker Artists, The National Academy of Western Art, Knickerbocker Artists, Southeastern Pastel Society, Pastel Society of West Coast, Pastel Society of New Mexico, Audubon Artists, Kansas Pastel Society, Pastel Society of the Southwest, and the International Association of Pastel Societies. To honor his achievements, he was given the title of Master Pastelist by the Pastel Society of America (NY, NY) in 1985 and awarded the title of Master Circle by the International Association of Pastel Societies in 2005 (California). He was inducted into the Pastel Society of America Hall of Fame in 2008.

SOCIAL CALENDAR

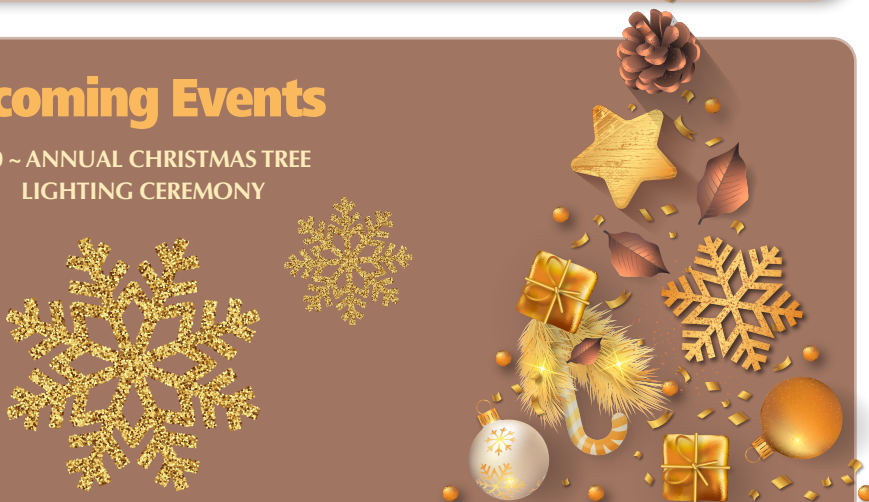


- 11/4/20 ~ Member Exclusive: Weekly Co-Ed Poker Game - Noon
- 11/4/20 ~ Member Exclusive: Weekly Men's Poker Game - 5:00 pm
- 11/11/20 ~ Veterans Day Observed - I.A.C.C. Membership Office Closed
- 11/11/20 ~ Member Exclusive: Weekly Co-Ed Poker Game - Noon
- 11/11/20 ~ Member Exclusive: Weekly Men's Poker Game - 5:00 pm
- 11/11/20 ~ Women's League Meeting - 6:30 pm
- 11/15/20 ~ General Membership Meeting Year In Review - Caruso Room Noon
- 11/18/20 ~ Member Exclusive: Weekly Co-Ed Poker Game - Noon
- 11/18/20 ~ Member Exclusive: Weekly Men's Poker Game - 5:00 pm
- 11/25/20 ~ Member Exclusive: Weekly Co-Ed Poker Game - Noon
- 11/25/20 ~ Member Exclusive: Weekly Men's Poker Game - 5:00 pm
- 11/26/20 ~ Happy Thanksgiving - I.A.C.C. Membership Office Closed
- 11/27/20 ~ Black Friday - I.A.C.C. Membership Office Closed



Upcoming Events

12/6/20 ~ ANNUAL CHRISTMAS TREE LIGHTING CEREMONY



PRESIDENT'S MESSAGE



November certainly is packed with many important days and holidays. President Eisenhower once said on the occasion of Veterans Day, "it is well for us to pause, to acknowledge our debt to those who paid so large a share of freedom's price".

On Veterans Day, we honor all those who have served in defense of our Nation. This remembrance began in 1919 as a commemoration of Armistice Day, marking the end of hostilities of WW1 on the 11th hour of the 11th day of the 11th month of 1918. Do not inadvertently mix Veterans Day with Memorial Day! Both honor those who've served their country in uniform, but for fundamentally different reasons. Veterans Day, observed on November 11th, celebrates the service of all U.S. military veterans while Memorial Day, observed on the last Monday in May, specifically honors those who died while in military service.

It is with immense gratitude that we honor all who have served this Veterans Day. No one is more decorated for their accomplishments than local Italian American hero, Peter J. Dalessandro, whose picture hangs in our President's room. He became the second most decorated veteran of World War 2 after being awarded three purple hearts, two silver stars and one bronze star. On June 25, 1945, he was awarded the Congressional Medal of Honor by President Harry S. Truman for his bravery in action and for valor.

From the brave young heroes that stormed the beaches of Normandy to those who risked everything in Korea, Vietnam, Iraq, Afghanistan and countless other theaters of conflict around the world, I offer my most solemn appreciation for the sacrifices they have made to ensure our freedoms and way of life. It is veterans who have made this country great and it is my hope that someday soon a lasting peace among nations can be achieved.

There is no better way to show that appreciation for our freedoms than to exercise your right to vote. Whatever your political beliefs may be, get out and vote whether in person or by mail and let your voice be heard.

Last and most importantly not least, may each and every one of our members enjoy a safe and Happy Thanksgiving.

JIM SANO

ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



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HAPPY THANKSGIVING

Order Your Dinners To Go!

Whole 18 lb Roasted Turkey

Maple Butternut Squash

Fresh Green Beans

Candied Yams

Corn Bread Sage Stuffing

Mashed Potatoes

Homemade Turkey Gravy

Cranberry Sauce

Dinner Rolls & Butter

One Apple Pie & One Pumpkin Pie with

Whipped Cream

Serves 10 - 12 People

\$250 + 8% Sales Tax

Pick Up at

Italian American Community Center

257 Washington Ave Ext

Albany NY, 12205

Orders To Be Picked Up on Thursday, November 26th

10:00 am to 12:00pm

Please Call (518) 456-4222 Ext. 1

Food Preparation Will Come With Instruction Attached

Must Pre Order by Thursday, November 19th

* A Credit Card Must Be Provided at the Time of
Reservation To Hold Your Order

The Sunday Brunch has been suspended until such time as we can re-open the Brunch as a full self-serviced buffet once again. With attendance still extremely low, we can no longer justify this cost to our tenant. Please be assured the Sunday Brunch will return in the format that we all enjoyed once COVID 19 restrictions are lifted.

Join us for the
Grand Italian Buffett
every Monday night
5-7 PM. Members
enjoy a 50% discount
up to a party of 30

Sicily -Part Two -

By JIM SANO



Cuisine and Vino

Food and wine are among Sicily's main attractions. The sea, the mountains, and the climate give rise to a strong food based economic sector focused on the natural bounty that has flourished due to the rich volcanic soils and ocean bounty. Citrus fruits, wheat, olives, almonds grapes, livestock, and seafood coupled with the amazing history of Sicily yield a mosaic of unrivaled delicacies.

Arancini are arguably the best-loved Sicilian snack and street foods and they have become increasingly popular throughout Italy and worldwide. These deep-fried rice balls are often filled with a meat ragù, green peas, and melty mozzarella. There are, however, endless other types of fillings including pistachios, mushrooms, prosciutto, mozzarella, ham, spinach, and more.



Let's start with finger foods. Panelle or chickpea fritters are these delicious, melt in your mouth flat fried cakes made from the finely-ground flour of ceci (chickpeas). Another treat is Pane Cunzato, or quite simply, "dressed bread". A loaf of bread is split in half lengthwise. Olive oil is drizzled on both parts. The bread is then layered with sliced tomatoes, mozzarella or other cheese, salt, pepper, oregano and a few anchovies, if that's your thing. The top is put back on, and the loaf is cut.

6 / NOVEMBER 2020





Caponata is a Sicilian eggplant dish consisting of a cooked vegetable salad made from chopped fried eggplant and celery seasoned with sweetened vinegar and capers in a sweet and sour sauce. Caponata is typically used as a side dish for fish dishes and sometimes as an appetizer. Parmigiana di Melanzane or Eggplant Parmigiana is the ultimate comfort food.

Parmigiana is the Italianized name of *parmiciiana* which, in Sicilian, *means the lattice method of arranging the planks of wooden shutters*. As a matter of fact, the slices of eggplant, which constitute the key and main ingredient of the dish, are disposed in layers transversally to each other. The fried eggplant is then baked in a dish with tomato sauce, basil, parmesan and mozzarella cheese. The cheese that gives that typical pungent taste and contrasts the sweetness of the eggplant is primo sale, a mature pecorino (sheep's milk cheese). Only three ingredients make up the real Parmigiana: eggplant, cheese, and basil.

Pasta alla Norma is the most common vegetarian dish on Sicilian menus. It's a tomato and eggplant sauce topped with ricotta salata. Meat dishes are always popular. Many are traditionally made with lamb or goat. Best known outside Sicily is vitello alla marsala (veal marsala), one of many regional meat specialties. Chicken "alla marsala" can be prepared using a similar recipe and method.

Sicily is renowned for its seafood. Sicily is famous for its sardines and Gambero Rosso (red prawns) with big, fat specimens caught off its shores every day. The red prawns from Mazara del Vallo on the western coast of the island are regarded as the best in the world. When they're at their freshest, they are simply dressed in a little local lemon juice and olive oil and eaten raw. Sardines are prepared in all sorts of ways, but one of the most popular is a beccafico, which sees them stuffed with pine nuts, raisins and breadcrumbs before being baked. Involtini di pesce spada, baked swordfish rolls, are also very popular. Thin slices of swordfish are topped with capers, pine nuts, raisins, olives and lemon, then rolled into a spiral and secured with a skewer. They're then baked, fried or grilled, sometimes with extra breadcrumbs around the outside.



Gambero Rosso & sicilian sardines



► *Continue on Page 8*

Sicily -Part Two -

► *Continue from Page 7*

Baccala alla Siciliana (dried cod) continues as a staple in many Sicilian and Italian homes especially on Christmas Eve. Finding its way onto the menus of restaurants, this dish has seen an amazing increase in popularity in the USA.

Desserts

Cannoli are the most well-known Sicilian dessert. Flaky pastry tubes that are filled with creamy sweet ricotta and often studded with chocolate chips, pistachios or dried fruit. Cassata is sponge cake moistened with liqueur, ricotta, and candied fruit covered in green marzipan and icing.

Frutta Martorana are almond marzipan pastries colored and shaped to resemble real fruit. They look too plastic to eat but are soft and aromatic. Granita in brioche is a rather decadent traditional Sicilian breakfast! Granita in Sicily is served in cones or stuffed in large sweet brioche buns and often eaten for breakfast in the hot summer months. A refreshing sorbet-like mix of ice, fruit and sugar comes in many flavors. Gelato (ice cream) is excellent. In fact, it is possible that ice cream was invented in Sicily during Roman times when a relay of runners would bring snow down from Mount Etna to be flavored and served to wealthy patricians. You'll find flavors ranging from pistachio, hazelnut, jasmine, mulberry, fig, strawberry and rum. Frutta Martorana



Olives

In Sicily you'll find an abundance of olive trees, always planted in perfectly spaced and well-groomed patterns. Greek settlers imported their beloved olive trees to Sicily in the 6th century BC and olive oil has been produced on the island ever since. Sicilian olive oil is among the world's most fragrant and appetizing. It is believed that Sicily's particularly fertile volcanic soil produces some of the world's best olives. Sicily produces about 10% of Italy's olive oil and Sicilian oils are well known as cold pressed.

(Cold pressing uses a natural process, with no heat, to extract the first oil from the freshly harvested olives. This product is often called virgin or extra virgin olive oil. When it is unfiltered, it has a foggy consistency and a grayish sediment. To purists, this is the best grade of olive oil, and it is ideal for salads. Apart from its purity and the extraction process used to produce it, olive oil is distinguished by its acidity. In general, the lower the acidity, the better the oil. Italian extra virgin olive oils must have an acidity level no greater than one percent, and many boast a level far lower. The main types of olives are green, black and brown olives. The green olives are picked before they are fully ripe, while the black ones are fully ripe when they are harvested. Freshly picked olives cannot be eaten immediately because they are very bitter! The olives you'll find in the store are treated which means olives are kept in tanks for several weeks with water and salt (and sometimes some herbs) or placed in oil. Once completed, they are ready for consumption.)

Wine

Sicily is the world's largest producer of wine. Sicily's most famous wine, Marsala, was first made in Marsala. Marsala is a fortified wine, just like Port and Sherry, with an alcohol content of around twenty percent. It is usually made from native Grillo, Catarratto, or Inzolia grapes. Zibibbo is a grape variety that can be used to make anything from table wine to grappa. However, the Zibibbo wine is strong like Marsala. It is fermented in the sun and then partially distilled naturally, without the addition of



alcohol. It is a hearty red and is Sicily's most popular non-fortified varietal. (For many years, Nero d'Avola was the house wine at the Italian American Community Center.). Sicilians like to end a meal with a digestivo liqueur to help aid digestion. The most popular varieties are fennel, bay leaf, and lemon. Grappa, a brandy distilled from grape seeds, and pomace (dry, clear and high in alcohol) may also be found as a popular Sicilian after-dinner drink.

Cheeses

Certain Sicilian cheeses were introduced by the Arabs, others by the Normans and Longobards during the Middle Ages. Many traditional Sicilian cheeses are made from sheep's or goat's milk, but some of the better-known ones are made from cow's milk. Listed below are some of the better-known Sicilian cheeses. Pecorino, as its name implies, is made from sheep's milk ("pecora" meaning sheep). Pecorino is sometimes flavored with peppercorns or other spices. Caciocavallo is made from cow's milk, it takes at least eight months to age Caciocavallo properly, achieving a sharper flavor in about two years. Canestrato is made from whole cow's milk, sometimes diluted with that of goats or sheep. Its name derives from its 14 months aging in baskets (canestri). Sicilians- A Gifted People

Sicily has a very long history of producing exceptionally gifted people in all fields. For example: Archimedes, mathematician, astronomer, engineer and all-round ingenious inventor, Empedocles, philosopher and inventor of the ancient concept of earth, wind, fire and water as the four elements. Domenico Dolce (of Dolce e Gabbana) Luca Parmitano is the first Italian (and third European) to command the International Space Station. Parmitano was the first Italian to carry out an extravehicular activity (EVA) on July 9, 2019, with 6 hours and 7 minutes of spacewalk. Sicily has three saints, as recognized by the Roman Catholic faith, to its credit. They are St Lucy, St Agatha and Saint Rosalia. Giovanni Falcone and Paolo Borsellino were two heroic judges that changed the Italian legal system by putting hundreds of Mafiosi on trial as one group rather than waiting the customary decades to work through them each as a separate case. When done individually, justice was never served because there would not be enough years in one lifetime to get that job done. The Mafia murdered them both but never recovered from these mass trials which since have become the standard and have helped diminish the Mafia's influence on the island.

Famous painters like Antonello da Messina, and Renato Guttuso were born here as well as the famous musician and composer Vincenzo Bellini.



Espera DeCorti (Iron Eyes Cody) & President Jimmy Carter

Some of the most famous writers and literati of Italy were born in Sicily. Here are some of the most noteworthy who helped to create a very special reputation for Sicily in the literary world; Luigi Pirandello, Salvatore Quasimodo, Leonardo Sciasia, Giuseppe Tomasi, Giovanni Verga and Andrea Camilleri, the very popular creator of the books and television series, Inspector Montalbano.

The list of famous Sicilian Americans is so extensive they would require an article on their own, so only a few of the most famous and the most surprising follow. Famous people in theater and movies include actors: Al Pacino, Marisa Tomei, Tony Danza, Chazz Palminteri, Armand Assante, Sylvester Stallone, Giovanni Ribisi, Leah Remini, brothers John and Nick with cousin Aida Turturro, Steve Buscemi, Sal Mineo, Joe Mantegna, Robert Loggia and the surprise is Iron Eyes Cody, the actor in the public service announcement dressed as a native American shedding a tear over pollution. He was born Espera DeCorti, the son of Sicilian immigrants. He was not a Native American.

As for famous people in the music field few were bigger than Frank Sinatra, Ariana Grande, Britney Spears, Cyndi Lauper, Chuck Mangione, Frank Zappa, Stefani Joanne Angelina Germanotta (better known as Lady Gaga), Jon Bon Jovi, Natalie Merchant, Frankie Laine, Patti LaPone, Louis Prima, Sonny Bono, Liza Minnelli, Vince Guaraldi, Chick Corea, Steven Tyler and the surprise is Alicia Keys. Her real name is Alicia Augello Cook. Her mother, Teresa Augello, is of Sicilian descent. Great athletes and many hall of famers in many fields are of Sicilian heritage, Super Bowl record setting Quarterback Joe Montana, baseball players Mike Piazza, brothers, Dom, Vince, and Joe DiMaggio, grand slam winning golfer Gene Sarazen, and now for the surprises, body builder, Charles Atlas, born Angelo Siciliano and Robert James "Gino" Marella professional wrestler better known by his ring name of Gorilla Monsoon.

WOMEN'S LEAGUE

*H*ello Ladies,

We had a great attendance for our meeting on October 14, 2020 with 19 ladies who enjoyed having dinner and socializing together. We also welcomed a new member, Susan Russo.

At our meeting, we discussed whether we would be having the Family Christmas Party this year. We took a vote and it was decided that due to the pandemic and the limitation on the number of people who are allowed at a gathering that we would not have the Family Christmas Party this year.

In addition, we discussed who would like to step up and lead us as the president of Women's League for 2021-2022. I am very pleased to report that Georgeanna Greene has said that she would run for the president position. The election of officers will take place at our December 2020 meeting. One vote by the secretary or someone else is all that is needed for the remaining officers as they are staying in their positions.

Many ladies brought in donations of personal care items that we will be donating to women's shelters in our area. If you were unable to attend our meeting or if you did attend but did not bring a donation, please feel free to bring it to our next meeting.

Our next meeting will be held on Wednesday, November 11, 2020 (Veteran's Day) and our guest will be from the Wounded Warriors Project. I had asked if there were any items that we could bring in to donate to the Wounded Warriors Project and I was told that the team does not usually accept gifts on behalf of wounded veterans and they could not give any suggestions as well.

The meal choices for our meeting will be Stuffed Chicken Breast or Eggplant Rollatini and the price for dinner will be \$25. Please be sure to get your reservations in to Lynn Indelicato either by email at lynn.indelicato@yahoo.com or by calling her at (518) 479-3714 on or before Sunday, November 8, 2020. The cancellation policy remains in effect and any cancellations must be made no later than Tuesday, November 10, 2020.

Since our meeting is on Veteran's Day and our guest will be from Wounded Warriors, I hope that many of you will attend and show support.

Happy Thanksgiving!

Gretchen Van Valkenburg
PRESIDENT



ANNUAL YEAR-END GENERAL MEMBERSHIP MEETING

Our annual year-in-review General Membership meeting will be on November 18th at 12:00 P.M. in the Caruso Room on the second floor. This meeting is open to all members.



Mini Italian CHRISTMAS MARKET

AT
THE AMERICAN ITALIAN HERITAGE MUSEUM
1227 CENTRAL AVENUE, ALBANY, NY 12205 • 518-435-1979

NOVEMBER 9th THRU DECEMBER 14TH
12 to 2pm on Mondays, Thursdays & Fridays
1 to 4 PM on Saturdays

Come, celebrate this festive holiday Tradition taking place within our museum building. We modified the way we usually hold our annual event due to the coronavirus by transforming our various Exhibit Rooms into safe market places while adhering to CDC guidelines.

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FRANCES

Patron

By Frank Zeoli



On Columbus Day, October 12, 2020, Governor Andrew Cuomo dedicated a statue to Mother Frances Cabrini in Battery Park in Manhattan. Located in the shadows of the Statute of Liberty, this monument is a testament to the strength and courage of the countless immigrants who sacrificed everything to make a better life for their families here in our country. Being the only Italian American saint, she holds a special place in the hearts and minds of Italian Americans here in the Capital District.

Mother Cabrini was born Maria Francesca Cabrini on July 15, 1850 in Sant'Angelo Lodigiano about 19 miles southeast of Milan in the Italian region of Lombardy. Her parents, Agostino & Stella, were wealthy cherry tree farmers.

She was the youngest of thirteen children. Sadly, only four of the thirteen survived beyond adolescence. Born two months premature and small and weak as a child, she remained in delicate health throughout her life. She received a convent education at a school run by the Sacred Heart.

After the deaths of her parents in 1870 when she was just 20, she applied for admission to the Sacred Congregation of the Daughters of the Sacred Heart but was turned down because of her poor health.



XAVIER CABRINI

Saint of Immigrants

In 1874, she began teaching at the Provident House orphanage in Cadagao, Italy. Cabrini took religious vows in 1877 and added Xavier to her name to honor the Jesuit saint, Francis Xavier, the patron saint of missionary service.

When the orphanage closed, she founded the Missionary Sisters of the Sacred Heart to care for sick children in both schools and hospitals. She wanted to go to China and finish her work but Pope Leo XIII urged her to go to the United States to help the Italian immigrants. On March 31, 1889, she arrived in NYC with six other nuns.

In 1909, she became a naturalized citizen of the United States. She then received permission to start an orphanage known today as the Saint Cabrini home.

She is credited for returning sight to a child blinded when a 50% silver nitrate solution instead of the normal 1% solution was put in the child's eyes. She was also credited for curing a very ill person in her congregation.

On December 22, 1917, she died due to complications from dysentery.

Saint Frances Cabrini's body is now displayed under glass in the altar at the St. Frances Cabrini Shrine in the Washington Heights area of Manhattan. Mother Cabrini's bones are encased in a wax replica of her body.

She was beatified on November 13, 1938 by Pope Pius the XI and canonized by Pope Pius XII on July 7, 1946, making her the first U.S. citizen to become a saint.



With pride, the Italian Americans in the south end of Albany started a society in honor of the only Italian American Saint. The society has celebrated a mass and held a reception in honor of Mother Cabrini on November 13th, her feast day, for over 20 years.

CARING & SHARING November BIRTHDAYS



- Janet Allegretti
- Olga Anton
- Lisa Armao
- Diane Biernacki
- John Bonnano
- Rachel Cameron
- Karen Campbell
- Mark Cataldo
- Nicole Cataldo
- Sandra Cote
- Susan Cote
- Guy Criscione
- Donna Dolan
- Sal Fusco
- Josephine Hallenbeck
- Richard Hasenbein
- Nick Hrimatopoulos
- Lynn Indelicato
- Grigory Khaitov
- Sofeya Lascaris
- Greg Maida
- Joseph Marando
- Mary Lou Marando
- Paul Marcklinger
- Nancy Massaroni
- Ronald Milkins
- Lindsey Mooney
- Sean Murphy
- Chris Nemeth
- Doris Olsiewski
- Linda Padula
- Judy Palmer
- Angela Pauley
- Virginia Pezzula
- Theresa Portelli
- Mary Rozak
- Maria Schollenberger
- Teresa Tricomi
- Alice Urbanski
- Barbara Trimarchi
- Suzanne Wall

Thank You

*To Tony Fazio, Joe Guastamacchia
and Chris Barton for trimming our
bushes and hedges and the colorful
summer and fall plantings!*



OUR CONDOLENCES

IT IS WITH GREAT SORROW WE
INFORM OUR MEMBERSHIP
OF THE PASSING OF MEMBER
EDDIE PERSON.
ED IS THE HUSBAND OF
MARAN FRANKE PERSON,
THE FATHER OF
MAX AND ZAC PERSON,
AND SON IN LAW OF
LONGTIME MEMBERS
STEVE AND FRAN FRANKE.
OUR DEEPEST CONDOLENCES
TO THE FAMILIES!

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 6th
Iace Parking Lot
At 5:00pm

Refreshments
will be served
after the tree
lighting.

Mangia Bene, Viva Bene

By FRANK ZEOLI



Stuffed Mushrooms

Thanksgiving at my grandmother's house was a special time. I can remember she would start cooking several days ahead of time. Her kitchen was not big so she would have to cook things in stages. There were many family dinners throughout the year at my grandmother's house, but Thanksgiving was the best.

Being Italian Americans meant we would enjoy the best cuisine the two cultures had to offer from antipasto and lasagna to turkey and homemade stuffing; the food just kept coming. But before dinner, as we waited to eat, she would always have a few things to snack on and one of my favorites was her Stuffed Mushrooms.

There are so many recipes for stuffed mushrooms out there but hers was simple. Everyone would ask her, "What are the mushrooms stuffed with?" She would reply "mushrooms"! She would simply mince up the mushroom stems, add some garlic and cheese and presto, the best mushrooms you would ever have.

Thanksgiving would not be Thanksgiving without Grandma's Stuffed Mushrooms.

Prep Time: 20 Minutes
Ingredients

- 1 T minced garlic
- 2 T olive oil
- 1 lb. mushrooms (White, Baby Bella's or Cremini) about 20-25 mushrooms

Cook Time: 30 Minutes

- 1/4 cup parmesan cheese
- 1/2 cup Italian breadcrumbs
- 1 T dried parsley
- Salt & Pepper to taste

Instructions

1. Preheat the oven to 375 degrees.
2. Clean the mushrooms and then clean them again. Make sure you have gotten all the dirt off. Remove the stems from the mushroom caps and put them aside.
3. Mince the garlic and mushroom stems into a fine mince.
4. In a medium sauté pan, add the olive oil and sauté the garlic on medium high heat for about 1 minute. Add the mushroom stems, salt, pepper and parsley and continue to sauté for about 3 minutes.

5. Add the parmesan cheese and stir. Then add the breadcrumbs and stir. Continue cooking until it forms a bread stuffing.
6. Remove from the heat and let cool.
7. Take the cooled mixture and stuff the mushroom tops with the stuffing. Add the stuffed mushrooms to a baking dish. Add a small amount of water to the dish, just enough to cover the entire thing. Cover with aluminum foil.
8. Bake the mushrooms for about 25 minutes until the mushrooms are cooked through.



Remove from the baking dish and place on a platter. Happy Thanksgiving!!



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President

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