



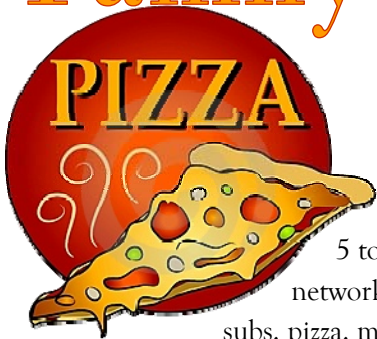
“we are here!”

June 2012

italianamerican.com

Issue 466

Family Night at the IAHF Pavilion



Since our Family Night in the Pavilion was so successful last summer, we would like to begin this wonderful Friday night event starting June 1st. Each Friday night from 5 to 8 PM, Family Night offers food, drink, music, bocce, and good old-fashioned networking. It is open to the public. The menu includes fried calamari, sausage and pepper subs, pizza, meatball subs, salads, ribbon fries, and weekly specials.

We need several members to volunteer to help with food and beverages. We would like to establish a few teams of ten people each, so that the same people are not working each Friday night throughout the summer. If you are interested in volunteering please contact the office at 456.4222.

IAHF's Farmers' Market By Anna Acconi

Farmers' markets provide a venue for farmers and producers to sell products directly to consumers. They provide access to fresh, healthful, and locally-grown foods and bring a nutritional and economic benefit to the community. With this in mind and with the knowledge that the lawn near the pavilion provides an excellent location, we are looking to institute a farmers' market on Sunday mornings from 9:00 AM until 1:00 PM at the IAHF Pavilion. The projected dates are from July 1 to October 28, times that will allow access to summer and fall food products and crafts.



At this time, a preliminary committee has been formed, research has been conducted, and efforts are being made to recruit quality vendors. Local farmers are being contacted and juried crafters solicited in order to provide a variety of quality products. The realization is that we may begin small, but will grow as we progress.

At this time we need interested members who can help with this effort. Anyone who is interested in working with this committee in any capacity is invited to contact Anna Acconi at 966.8664. A successful farmers' market will be an asset for all of us. Even if you are unable to volunteer to help, please support the market by shopping every Sunday morning and gaining access to healthful, locally-grown foods.

PRESIDENT'S MESSAGE



Hello Everyone,

Summer is here and our pool, pavilion, bocce courts and grounds are ready for the summer ahead.

Getting our club ready for the summer isn't a matter of flipping a switch. It takes a lot of volunteer hours of planning and work to make this happen. I would like to thank Jim Sano and his committee for getting our pool crystal clear and ready for that refreshing swim, Maria DeNitto and her pavilion committee for readying the pavilion and kitchen, Carlo Ricupero who quietly got our bocce courts ready for play, and John Ritz for getting two dumpsters that enabled the cleanup crews to clear out years of "we might need it someday stuff" and regain our much needed storage space. It took the better part of two days to complete the clean up. A very grateful thank you to all the members who give of their time and sweat.

George Urciuoli, President

June Calendar

View our complete online Calendar at italianamerican.com

Every Monday	Italian Grand Buffet
	Men's Bocce
Every Tuesday	Women's Bocce
June 6, Wednesday	Book Club 7:00 PM
June 9, Saturday	IACC Golf Outing 8:30 AM
June 13, Wednesday	Women's League
June 17, Sunday	St Anthony Mass & Pancake Breakfast 10:30 AM
June 19, Tuesday	Board Meeting
May 31 - June 21	Italian Travelers' Conversation Classes
June 27, Wednesday	Yankee Trip
Save the Date	
July 30 - August 3	IAHFI Summer Camp 1st Session
August 6 - August 10	IAHFI Summer Camp 2nd Session
October 21, Sunday	David Righeschi Concert

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*a place where family and friends can
meet, eat, play and
celebrate Italian heritage*

IACC Office

Linda Sciocchetti IACC Secretary
Monday - Friday 9:30 AM - 2:30 PM
518.456.IACC | FAX: 518.456.0338
membership@italianamerican.com

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Please submit articles, suggestions, or comments to:
Rachel Cameron, Editor, rcamero@nycap.rr.com

New Layout Editor Needed

Please contact the IACC Office if you are
interested: 456.4222

Cultural Corner

By Rosanna Aiuppa

WHEN IN ROME...DO AS THE ROMANS DO!

All countries have peculiar social customs and Italy is no exception. A foreigner will probably be excused if he accidentally insults his host, but he may not be invited again. However, Italians are much more formal than most foreigners imagine. Visitors to Italy should try to understand some of these common habits and customs to avoid offending anyone.

When introduced to an Italian, one should say “Good day” (*Buongiorno*) and shake hands (a single pump is enough). “Hello” (*Ciao*) is used among close friends and young people, but it is not considered polite when addressing strangers unless they use it first. When being introduced to someone in a formal situation, it is common to say “Pleased to meet you” (*Molto Lieto*). When saying goodbye, shake hands again. It is also customary to say “Good day” or “Good evening” (*Buonasera*) on entering a small shop, waiting room, or elevator and “Good day” or “Goodbye” (*Arrivederci*). If addressing only one person say “*Arrivederla*”. Upon leaving, friends say “*Ciao*”. “*Buongiorno*” becomes “*Buonasera*” any time after the lunch break (around 1 PM). However, if you choose “*Buonasera*” or “*Buongiorno*”, don’t be surprised if the response is not the same. “*Buon Pomeriggio*” is the greeting after lunch until about 5 PM. “Good night” (*Buonanotte*) is used when going to bed or leaving a house in the evening.

Titles should generally be used when addressing or writing to people, particularly when the person is elderly. *Dottore* is usually used when addressing anyone with a university degree. Use *Dottoressa* if the person is a woman. Employees may refer to their boss as *Direttore* or *Presidente*. Professionals should be addressed by their titles such as *Professore* (professor), *Dottore* (doctor), *Ingegnere* (engineer), *Avvocato* (lawyer) and *Architetto* (architect). If you do not know someone’s title, you may use *Signore* (for a man) or *Signora* (for a woman). A young woman may be addressed as *Signorina*, although nowadays all women tend to be addressed as *Signora*.

When talking to a stranger, particularly older Italians, one should use the formal form of address (*Lei*). Do not use the familiar form (*Tu*) or call someone by their Christian name until you are invited to do so. Generally the older person invites the other to use the familiar *tu* form of address and first name. The familiar form is used with children, animals, and God, but almost never with one’s elders or work superiors. However, Italians are becoming less formal. Younger people often use *Tu* and first names with colleagues. It is customary to use *Lei* in conversations with shopkeepers, servants, business associates, and figures of authority (such as a mayor) or those with whom you have a business relationship such as a bank manager, tax official, and policeman.

Italians say “*Buon Appetito*” (“Good appetite”) before starting a meal. If you are offered a glass of wine, wait until your host has made a toast (*Salute!*) before drinking. If you are not offered another drink, it is a cue that it is time to go home. It is common in Italy to invite people to come after dinner (*Dopo Cena*) from 9.30 PM for dessert and wine. Most Italians seem to have an inborn sense of elegance and style. Presentation and impression are all-important to Italians and are referred to as *bella presenza* or *bella figura* (meaning literally “beautiful presentation” or “beautiful figure”). Italians generally dress well and appropriately, tending to be more formal in their attire than most northern Europeans and North Americans.

As a travel agent, I have always found that the more knowledge a traveler has about the customs and social practices of the place one plans to visit, the more rewarding will be the experience. So if you are travelling to Italy on business or pleasure, *Buon Viaggio!*



Salute! A Toast to Our Children By Virginia Rest

IAHFI hosted *Salute! A Toast to Our Children*, a magnificent wine tasting event, on Friday, April 27 to benefit the Children's Summer Camp. 115 members and guests enjoyed an evening of fun, food, wine, and entertainment. A favorite at the abundant hot and cold appetizer buffet was the fried calamari. All culinary palettes were satisfied at the delicious beef carving and pasta stations. Also served were many other accompanying favorites, all prepared by talented Chef Ryan and his skilled Treviso staff and served by our always-attentive serving team. A terrific display of Villa Italia pastry and fresh fruit rounded out the culinary part of the evening. As participants enjoyed all this wonderful food, they also sampled a variety of delicious wines, including some selections from our very own area vintner, Altamont Winery.



Mary Lou Marando sampling delicious wines



Many delightful treats

In traditional Italian style, party-goers were serenaded and wowed by the beautiful tenor voice of Franco Spoto, accompanied by Kristen Tuttman on the keyboard. Our very own Children's Program volunteer, young Francesca Volpe, showcased for us her gorgeous voice and budding talent with a delightful rendition of *Wind Beneath My Wings*.

Just when one thought the fun was done, Rosanna Aiuppa and Frank Zeoli conducted drawings to select the winners of the many gift baskets that were assembled with donations from many generous donors. This year, the format for the auctions included the ever-popular "Chinese Auction".

Several other baskets were auctioned off using the "Silent Auction" style.

Intrigue ran high as bidders closely watched the auction sheets and strategized on how best to make their bids. Many happy, successful bidders left with arms full



Francesca Volpe provided beautiful music

of goodies! This successful event culminated with the long-awaited \$10,000 sweepstakes drawing. The winner was one of the IACC's long-time members, **LUCKY SANTA PASQUINI!!**

"We are so grateful to all our donors and especially happy to see so many of our members taking part in this special event," said Rosanna Aiuppa, President of IAHFI. "This was just a warm up for our big event on



Rosanna Aiuppa and Maria DeNitto conducted the \$10,000 Grand Sweepstakes drawing. The winner was Santa Pasquini.

October 21, part of our annual Columbus Day festivities. We will bring acclaimed Italian tenor, David Righeschi, to Albany for his US debut. We hope to see you all there!"



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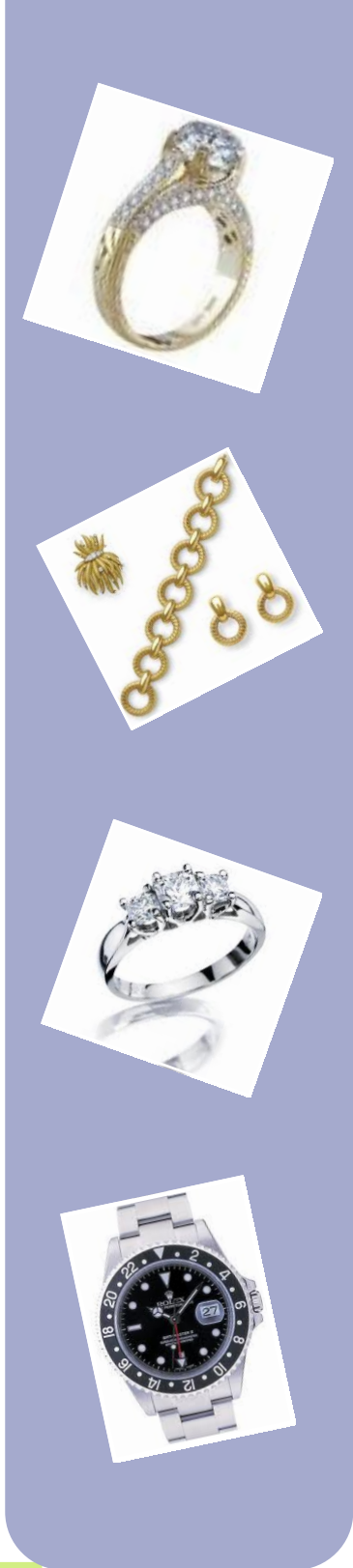
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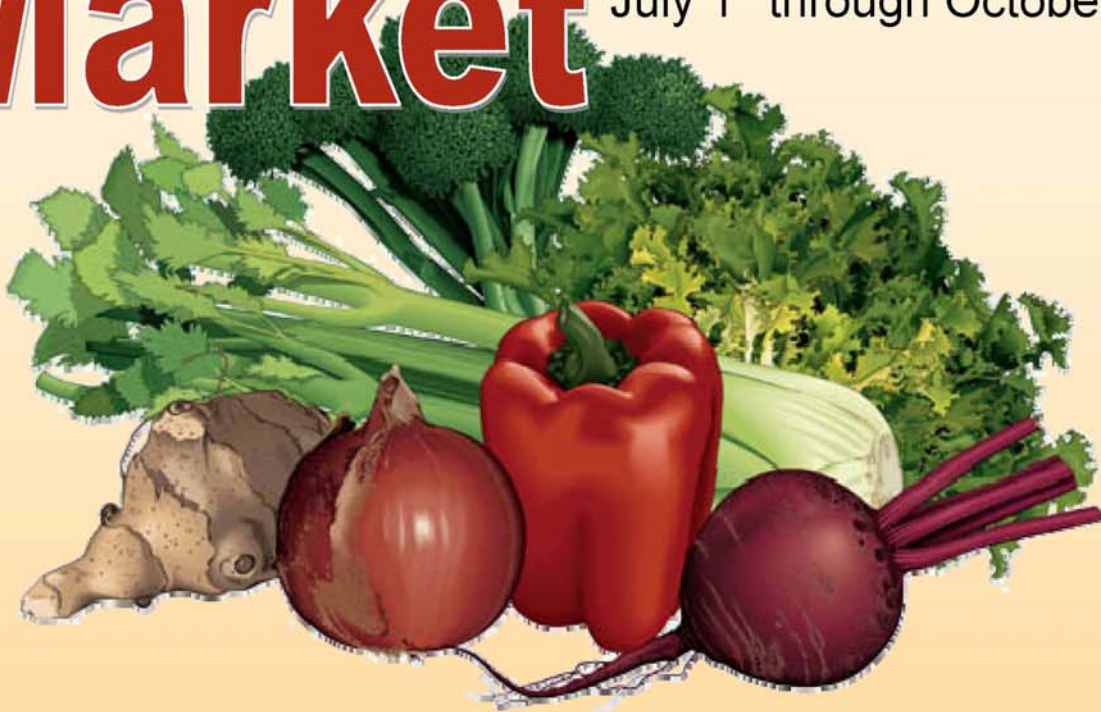


IAHFI Farmers' Market

Sunday Mornings

9 AM - 1 PM

July 1st through October 28th



FEATURING: LOCALLY GROWN - HANDMADE – HIGH QUALITY GOODS

Fresh Produce: organic vegetables, herbs, berries, tree fruit

Meat, Poultry, Fish, Dairy: beef, pork, chicken, eggs, milk, cheese

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Condiments and Preserves: jams, jellies, relishes, hot sauces, salsa

Sweeteners and Sweets: honey, maple syrup, chocolates and candies

Catered Meals: Multi-cultural cuisines, grilled specialties, and sandwiches

Flowers and Plants: cut & potted flowers, potted herbs, bedding plants

Household Items: soaps, lotions, cleaning products, textiles, candles

Artisan Wares: pottery, wool and knitted goods, paper, photography

On the lawn at the Italian American Heritage Foundation

257 Washington Ave Extension, Albany

For more information contact Anna Acconi 966-8664



Italian American
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www.iahfi.org



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www.trevisoalbany.com

Italian Travelers' Conversation Classes



Thursday evenings for four weeks

May 31, June 7, 14, 21

7:00 PM – 8:30 PM

2nd Floor, Italian American Community Center

Cost of session:

\$45 Members | \$55 Non-Members
credit cards accepted

Call the IACC Office 456-4222 to register

Mal'occhio *By Frank Zeoli*



On Monday night, April 30th, approximately 35 members and non-members met in the second floor board room to watch a documentary on this fascinating superstition that has spanned the ages. The intriguing 52-minute documentary was followed by an in-depth discussion with the filmmaker, Agata De Santis. Many of the attendees shared their own stories and thoughts about Mal'occhio as well. Some believed, some didn't, and some may have changed their minds by the evening's end. Whatever one's thoughts about Mal'occhio, we all walked away with some old memories, new thoughts, and certainly a further appreciation of a part of our Italian heritage.

Pool schedule and hours are now posted
on our website

italianamerican.com

IAHFI Italian Summer Camp

July 30 – August 3
and/or

August 6 – August 10

9 AM - 3 PM

Open to Children entering Grades 1-6



IACC - Members
\$200/week or
\$350/2 weeks

Non-Members
\$220/week or
\$390/2 weeks

**For more information or to register a child,
please contact:**

456.4222

IAHFI@iahfi.org

Local Events & Club Activities By Frank Zeoli

Tenor Dan Lawlor Sings “Mario Lanza”

IACC member Dan Lawlor will be performing live in concert at the McChesney Room in the Schenectady County Public Library. He will be singing several numbers previously performed by Mario Lanza. The concert is free to the public and sponsored by the Music Study Group. All lovers of Italian music are welcome to attend. June 3, 2012, 2 PM, at the Schenectady County Public Library, 99 Clinton Street, Schenectady, 518.388.4500

Tri-City Valley Cats

We have arranged for discounted tickets for our IACC members, family, and friends to attend any of the Valley Cats games this season listed below (affiliates are noted in parentheses):

- Wed, July 18 Future Night & Fireworks vs Lowell Spinners (Boston Red Sox)
- Tues, July 24 Camp/Senior Day vs Connecticut Tigers(Detroit Tigers)
- Fri, August 3 Italian Night & Fireworks vs. Batavia Muckdogs (St Louis Cardinals)
- Wed, August 15 Halfway to Valentine’s Day & Fireworks vs. Brooklyn Cyclones (NY Mets)
- Sat, August 18 Star Wars Night & Fireworkvs vs. Staten Island Yankees (NY Yankees)

Tickets are available at the discounted rate by going to the Tri-City Valley Cats website and following these steps:

Go to: www.milb.com, go to Group Tickets\Picnics in the page menu, select Group Ticket Portal, follow the directions given, Password is: **IACC**. Games start at 7 PM except the game on Tuesday, July 24 at 11 AM.

The Yankee game is sold out.

We thank everyone who signed up for the game and look forward to a great game at Yankee Stadium.

Do you remember the Old South End Neighborhood?

If so you are invited to hear Mary Paley & John Romeo discuss their film documentary in the making about the Old Italian neighborhood in Albany's South End. They need your photos, home movies, documents for scanning and your personal stories for inclusion in the film.

They welcome your input.
June 12, Second Floor Board Room, IACC 7:00 PM

House Committee

By Joe DiIonna



The House Committee is looking for a volunteer “handyman”. This person would be available to perform minor maintenance to the IACC building, i.e. replacing light bulbs, hanging pictures, minor wall repairs, etc. This person will become a member of the House Committee and will work closely with the Chairman to attend to all necessary repairs. Please contact Linda in the office if you are interested - 456.4222.

Do not forget that if you have any questions, comments, praises or concerns, regarding building maintenance, safety, or experiences with the restaurant, you may contact the House Committee at iacchouse@gmail.com.

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ZUMBA By Donna Zumbo

Women’s League is interested in scheduling a 6-week Zumba program, starting the last week of June, at 6:30 PM on either Wednesday or Thursday evening in the pavilion. The cost of the program will be \$30. If you are interested please call 456.4222 or e-mail Linda at member-ship@italianamerican.com in the office by June 15th. Minimum of 10 participants is required to conduct the program.

Women's League

Hi Ladies,

This is my favorite time of year: The days are long and summer is almost upon us. As we begin another season, the Women's League will swear in the officers for another year of service. We are grateful for your support and look forward to another year of great social evenings and making lasting friendships. We were happy to welcome two more new members to our meeting last month and I hope we will continue to welcome more new members next year. Our meetings strive to be informative and fun for us and helpful to the community. If anyone has an idea for one of our meetings, please let one of the officers know. If you know of a charitable organization that you think we could help out, please bring it to our attention. In the past, we have had guest speakers on a variety of topics including identity theft, safety, and exercise. On a lighter note, we have also had parties for jewelry and makeup.

This month I thought we should do something we all like - BINGO. I know, we just did this but we like it, so why not come and join us for some more Bingo fun.

Our meeting this month will be on **Wednesday, June 13th at 6:30 PM**. Dinner choices will be Chicken Francaise or Grilled Salmon, served with Salad, Potatoes and Vegetables. The Vegetarian Option will be Eggplant Parmesan. We will have pastries and cookies for dessert. The cost remains at \$20.00.

Please email your reservations to Lynn Indelicato at domlynn@yahoo.com or call 479-3714 by Sunday, June 10th.

The Women's League will have to impose our cancellation policy. If you need to cancel, you must do so by Monday, June 11th. We must give the restaurant ample time to prepare our meals and they cannot take any last minute cancellations. Anyone cancelling after the deadline will still be liable for the price of the dinner, since the Women's League will be charged for it. Thank you for your cooperation in this matter.

See you all then,

Donna Zumbo., Women's League President

SAINT ANTHONY MASS



June 17th

10:30 AM

celebrated by
Father Chiamonte
Followed by a
procession around the
garden and lawn

Donations collected during Mass are sent to
Institute San Vincenzo in Palermo, Italy

Pancake Breakfast Following the procession

\$5 per person



All are Welcome!

**Mass and Breakfast will be
in the IAHF Pavilion**

**For information call
456.4222**

Membership Committee

By Angelo Tarantino

The Membership Committee is undertaking a project, coordinated by Mark Audino, to identify the native city or town and province in Italy of some of our club members (or their parents or grandparents). After completing the project, the results will be shared in *Siamo Qui*.



Even though survey materials will be distributed at various membership activities, you may provide us with the information by sending an e-mail to Mark Audino at jaudino2@nycap.rr.com or by mailing the information to the IACC Office. Please include the following information: Your name, membership number, and the name of the city or town and province in Italy where you (or a member of your immediate family) were born. If your spouse also has Italian lineage, please provide the same information.

It will be fun to find out where families are from and what towns in Italy they call home. Please take a few minutes to share your information.

Pavilion and Grounds Clean Up Day...

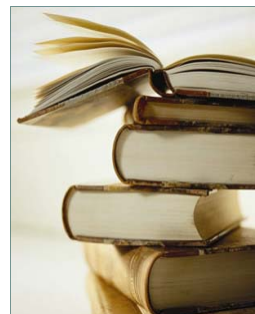
THANK YOU!!! By Maria De Nitto & Jim Sano

Thank you to everyone who came to help with Pavilion and Grounds Clean Up Day. Without all the volunteers, it would have been impossible to finish. The entire pavilion, including kitchen and storeroom, received a thorough cleaning from many, many hard-working helpers. It looks great! A special thanks to John Ritz, Carlo Ricupero, and Sante Di Carlo. John Ritz generously donated two dumpsters which we used to clear out the pavilion and storage garage, as well as areas around the property. Carlo Ricupero continued tireless efforts to make and maintain our bocce courts, so that they are the best possible playing surface week in and week out. Sante DiCarlo made tile and water damage repairs to the bathhouse on both the pool and bocce sides of the building.

The Book Club By Dick Ognibene

The Book Club will have one final spring meeting on **Wednesday, June 6th at 7:00 PM** in the Boardroom.

We will discuss *Home to Italy* by Peter Pezzelli. Here is an excerpt from a review by



Luanne Rice, *NY Times* bestselling author: "A beautiful novel... Peter Pezzelli captures the warmth of Italy – family, friendships, and food – invites us into the world of his wonderful characters, and takes us full circle on a journey of life and love."

If you have any suggestions of Italian-themed books for the fall meetings, please contact Dick Ognibene at 372.4919 or rtognibene@nycap.rr.com.

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CARING & SHARING

By Anna Acconi

June Birthdays:

Salvatore Aiezza	Rebecca DiLiddo	Nancy Peters
Virginia Albert	Mary Finley	William Pezzula
Thomas Arcidiacono	Hiedi Gentile	Virginia Rest
Les Coumbes	Mary Golding	Ronald Richards
Carol Criscione	John Ingemie	John Ritz
Douglas Davis	Theresa Kaplan	Nancy Sano
Dominic DeFruscio	Elena Mallozzi	Michael Sciocchetti
Anthony DeGennaro	Mary Ann Micheri	Virginia Stranahan
Janet DeMania	Marian Neil	Angelo Tarantino
Carmela DiCarlo	Jacob Nolfo	Gretchen VanValkenburg
Linda DiCrescenzo	Eileen Papa	Joann Viglucci

Bragging Rights:

Congratulations to **Amanda and Alexandra Kollias**, daughters of **Chris and Catherine Kollias**. Amanda will graduate from St. Rose with bachelor's degree in education and will continue her pursuit for a master's degree at St. Rose. Alexandra will graduate from Bishop Maginn High School and will attend Maria College to pursue a 4-year degree in nursing. Her plans are to continue her education and specialize in another field of medicine.

Mario Ferrarese is concerned that special recognition be given to another of our members who has made the St. Anthony celebration successful. Mario praises all the efforts of **Maria DeNitto**, whom he describes as "the 2 by 4 behind my back".

New York State Mathematics Association of Two-Year Colleges recently presented **Roy Cameron** an award for "Outstanding Contributions to Mathematics Education". Roy has co-authored a series of activity-based college-level mathematics textbooks. He has also coordinated custom high school texts that are currently being used in eight states including Texas and Florida.

Condolences:

Our sympathy is sent to the family of long-time member, **Ann Gullo**, who recently passed away.

Our sympathy is sent to the family of long-time member, **Amy Infante**, who recently passed away.

Please contact Anna Acconi at 966.8664 or aacconi111@aol.com



Pasta ai Carciofi

by Maria La Morte

Quantities are approximate for 1/2 lb. of pasta, preferably freshly made 'pasta di casa'. We love pappardelle, lagane, pici, or strozzapreti.

Soak a handful of porcini mushrooms in a cup of hot water and set aside.

Saute together in good olive oil: 3 lg. garlic cloves – thinly sliced

1/2 cup onion (or shallot) – thinly sliced

1/2 large lemon, thinly sliced rounds

1 package frozen artichoke hearts – defrosted

1 large bay leaf

salt and pepper

Add about a cup of vegetable broth, cover and simmer for about 10 minutes (Pasta can be cooking now.)

Add a large 1/2 cup cream cheese and stir in to blend on low heat. Lift the mushrooms out of the water and add in big pieces. If the sauce is too thick, add some or all of the mushroom water, straining it to remove any sand.

Lift al dente pasta from the water and add to the sauce to blend together. Garnish with fresh chopped parsley.

Enjoy...Buon appetito!!



Yes, 'tis the season for artichokes. The market abounds with them, everyone is eating them, and if you want to decorate the home with them you can even buy them in bouquet form. Quite different from the ones available outside of Italy, these can be eaten whole (stem, "choke" and all) without the need to scrape them through your teeth, a gesture that Italians find most uncivilized!

In the euphoria of the sudden *carciofo* abundance I buy some at the market and figure I could use a reminder on how to prep them. So before entering my apartment building I decide to ask my girlfriends, sitting at their usual table at the café, for some advice ...

"Vai su, pia'n cortello e'n limone e torna giu' co' du' carcii." (Roman dialect for "Go upstairs, grab a knife and a lemon and come back down with two artichokes.")

Reprinted from *Italiannotebook.com*

New Members

Charlene & Nicholas Caputi

Slingerlands
Sponsor: Angelo Tarantino

Darcie & Todd Hurteau

Voorheesville
Sponsor: Angelo Tarantino

Edward Haddad

Albany
Sponsor: David Cesari

Alex Santoli

Duanesburg
Sponsor: Angelo Tarantino



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Community Center**

*a place where family and friends can
meet, eat, play and
celebrate Italian heritage*

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