



1861 > 2011 > >  
150° anniversario Unità d' Italia

## AUGURI ITALIA! By Rosanna Aiuppa

### What is very old and very young at the same time?

*La Bella Italia of course!*

A country that has had people living there long before Caesar and company and yet only on March 17, 2011 did it celebrate the 150<sup>th</sup> anniversary of its unification. Italia is younger than the United States of America. AUGURI !

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#### Coming Next Month:

- Summertime in Italy
- Festa Italiana

As I tell all my clients when I send them to Italy: Yes, you can enjoy your vacation in Italy by simply observing its beauty, but you cannot really experience nor love Italy if you don't have a clue to its history or what makes it tick. I guess this holds true too, if you are trying to understand what took them so long to become one country! As the famous statesman of the time, D'Anzeglio, once said, "We have made a nation, now we have to make Italians." Will the experiment work? The answer to this question, considering present-day undercurrents, is for discussion at another time.

To fully appreciate the momentous struggle it took to forge this nation, a very brief synopsis of its history is a must. Although occupied for millenniums, the first really large group was the Etruscans (roughly 750 - 500 BC). Their territory spread from present-day Tuscany north almost to Venice and south into Campania. They shared the peninsula with the Greeks. The Greeks were so prevalent that the southern most points of the mainland and Sicily became known as "Magna Graecia". Once the Romans invaded the primary Etruscan cities, it was only a matter of time (several centuries) before the Roman Empire spread its tentacles into the world. What began as a cultural backwater turned into an empire with a massive reach that spanned continents. Even now, walking the streets of the Roman Forum, the point from which that whole empire was governed, is enough to give you chills. All good (and bad) things must end, and that included the mighty Roman Empire which began to fall into decline in the third century.

Post-Roman Empire or Modern-Day Italy fell into a patchwork of city-states which no one empire could bring together to form a nation. These city-states led to a great deal of rivalry and in-fighting between neighboring cities. Some city-states chose to keep the power in the hands of a group of people representing the city (called a *Commune*), while others opted to give the power to one man (called a *Signoria*) or to a family dynasty, in the hopes that a powerful personality could achieve and maintain order. We have come to know this period as the Dark and Middle Ages. It was the dark before the light, a period of transition. However, even in the darkness some city-states flourished due to their positions as busy ports. Venice and Genoa were foremost among the port repub-



Port of Genoa, Italy

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## PRESIDENT'S MESSAGE



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

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, Nick Mancini and Carlo

Ricupero who quietly got our bocce courts ready for play. It takes a lot more hours and sweat than we want to admit to get the pool, pavilion and bocce courts ready - so please take a minute the next time you see Jim, Maria, Nick and Carlo and say thanks.

### Club Beautification Project

We have some wonderful garden spots around the pool, pavilion, bocce courts and St Anthony's shrine. We are looking for people or groups to adopt a piece of the property and turn it into something special and a joy to look at once again. If you have a green thumb and a knack for gardening, please take a walk around the property and pick a place that you would like to work on. We will also be replacing the picnic tables and bocce benches, providing you an opportunity you to donate a picnic table or bench soon. We hope you will join in to help with our beautification program. Please call the office to claim your gardening spot.

*George Urciuoli, IACC President*

## June Calendar

View our complete online Calendar at [calendarwiz.com/iacc](http://calendarwiz.com/iacc)

Every Monday	Italian Grand Buffet
Every Tuesday	Women's Bocce 6:30 PM
Every Wednesday	Men's Bocce 6:30 PM
June 2, 9, 16, 23	Italian Travelers' Conversation Classes
June 8, Wednesday	Women's League 6:30 PM
June 9, Thursday	Men's Club 6:30 PM
June 17, Friday	Family Night at the Pavilion
June 24, Friday	Family Night at the Pavilion
June 21, Tuesday	Board Meeting 6:30 PM



July 22, 23 & 24

ITALIAN AMERICAN COMMUNITY CENTER  
257 Washington Avenue Extension  
Albany, New York 12205

*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

### OFFICERS

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VICE PRESIDENT	RICHARD OGNIBENE 372.4919
TREASURER	DAVID CESARI 365.5830
SECRETARY/CHAPLAIN	JIM SANO 438.4631

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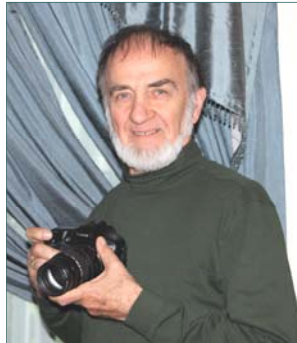
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Please submit articles, suggestions, or comments to:  
Rachel Cameron, Editor, [rcamero@nycap.rr.com](mailto:rcamero@nycap.rr.com)

# Member Profile Al Clapper By Anna Acconi

## From a Hobby to a Profession

How fortunate for anyone to be able to work in a profession that is, to most people, an interesting hobby. One such fortunate fellow is Al Clapper, IACC member for six years, who worked as a technician, while pursuing his interest in photography. Al perfected his talent for photography, becoming a professional and, after 26 years, was able to retire from New York Telephone. While still working full time, he and his wife, Kathy, opened their own studio, The Portrait Place on Central Avenue. When the studio first opened, Kathy operated the business, performing all the duties required, including photographing, sales and marketing. After retirement, Al was able to join his wife as a full partner, describing his transition to full time work as a photographer as a "leap," one that he never regretted taking.



Al was born and raised in Albany and graduated from St. Joseph's Academy. Upon graduation, he was employed by



The New York Telephone Company. When he and his wife of 47 years, Kathy, became parents of two children, Stephanie and Steven, they became more interested in honing their talent for photography, especially portrait photography. This interest led to their opening a studio in

their home in 1979. During the progressing years, Al and Kathy, sometimes with the help of their young children, were very productive. They photographed children for school portraits, photographed young dancers at their dance studio performances, produced portraits for high school yearbooks and secured memories with wedding portfolios.

Al and Kathy are obviously gifted and talented people. When

the children were young, Kathy operated a school that taught baton twirling and military marching. In time, the school included dance instruction. During their successful years at The Portrait Place, Al and Kathy worked together, photographing individuals and families, creating memories for so many in the Capital District.

At this point in their lives, Al and Kathy are enjoying their grandson, Joshua, almost 5, and the increased amount of free time as they plan for joint retirement after nearly 30 years as photographers. They plan to close the studio portion of their work and concentrate on going to people's homes to take family portraits. Al recently took portrait photos of a few past (and one current) IACC Presidents. Al and Kathy take great pride in capturing the essences of the people in their portraits and providing for families memories that will last forever. They certainly are assets to this community and to the IACC.

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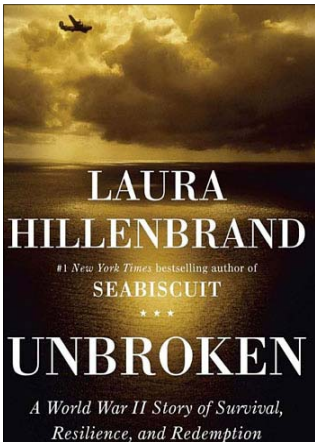
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Take 787 to R. 32, turn left, 1st office building on right

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*What follows is a book review by Elaine Ognibene of Unbroken, a non-fiction work that has been at the top of the New York Times best seller list for 25 weeks.*

When one reads the subtitle of *Unbroken* and sees “A World War II Story of Survival, Resilience, and Redemption,” one is



likely to doubt that the book will offer much more than the many tales of endurance and survival published about the war, its heroes, its hurts or its aftermaths. But the story about Italian American Louis Zamperini by Laura Hillenbrand is powerful, engaging, remarkable and unusual in many ways.

This hero was born to an Italian immigrant family in Olean,

New York and moved to Torrance, California with his family who wanted to work in a warmer climate. Initially, they lived in a one-room shack with no running water, and shortly after their move into a house, Louis became absolutely “untamable” from the day he was five years old and caught smoking, snatching wine from under the table, and becoming a thief of whatever “was edible”. After a childhood of running from the police, Louis became a legend with his “artful dodging”; his cleverness, confidence and resourcefulness became signs of the man who would not only grow up to become an Olympic runner, but a truly courageous man who would survive the horror of war and tell his own story about becoming an unbroken hero.

As a misfit teenager, running became a redemptive act for Louis, not only because of his own skill but because of the lessons, love and support of his brother Peter, a star athlete himself, who saved, coached and supported him. After training for the infamous 1936 Berlin Olympics, Louis loses the race but begins to gain a reputation. Later, at the University of California, he came close to running a four-minute mile. However, at 26, when the war approached, he enlisted in the Army Air Corps and became a bombardier on an unreliable B-24. After 37 successful missions, Louis and eleven other men were shot down over the Pacific, and only three men, including Zamperini, survived in a canvas-and-rubber raft.

Through clever acts to save themselves, such as cutting up fabric from another raft to protect themselves from the equatorial sun, and beating up sharks but eating their livers to stave off starvation, two of the men survived by cooking imaginary meals or singing “White Christmas.” On the 46<sup>th</sup> day, thinking that Americans were saving them, they were captured instead by the Japanese in the Marshall Islands.

Spending 27 months in a variety of hellish POW camps, Zamperini endures two years of intense physical and psychological cruelty. Subject to an unrelenting regime of humiliation, starvation, medical experiments, slave labor and disease, as well as a sadistic guard, Mutsuhiro Wantanabe, who derived delight in beating him, Louis he is saved because atomic bombs are dropped on Hiroshima and Nagasaki and an order comes to release POWs.

Suffering severe post-traumatic stress after the war, Louis’ despondence is relieved with alcohol and dangerous acts, but he is redeemed this time by Billy Graham and reclaims himself, becoming a peaceful, giving man, a writer and a great story teller. Listen to his story as you read his words, suffer with him through his hardships, learn secrets about the war, laugh and cry as you celebrate his unbelievable success despite all odds.

*Unbroken* is an exciting book, one that inspires all Americans, especially those who share an Italian heritage.

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lics in Italy. They capitalized handsomely on their importance to world trade routes.



Along with the sights of Ancient Rome, the works of Renaissance masters make Italians proud, drawing tourists to Italy by the thousands each year. The movement we all call the Renaissance, which means “rebirth,” originated in Florence in the thirteenth century. The name refers to the idea that during this time, scholars, artists, thinkers, and philosophers “went retro”. In other words, they went back

to classic ideas and ideals which had been all but forgotten for centuries. Names we all recognize from the Renaissance like Leonardo da Vinci and Michelangelo came later, after the groundwork was laid by people like Dante Alighieri. From the thirteenth through the sixteenth centuries, art and thinking flourished in a way it hadn’t for a very long time. The result was that many of the most famous works of Italian art and scholarship came from this period.

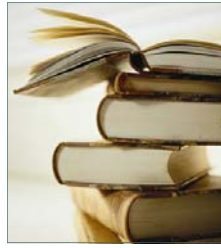
After the years of the Renaissance, a few foreign governments including the Arabs, the Normans, the French, and the Spanish, decided they wanted what Italy had. Thus began the fighting over dominion of the country. Spain’s domination transferred to Austria. When Napoleon rose to power in France, he came in and took over control for a short period of time as well, until he was defeated in France.

Now, it might seem strange that Italy, this once-powerful center of the mighty Roman Empire, was just sitting by and watching the tennis match of “who’s ruling me now?” play out. It is important to remember that throughout this whole time, there was still no unified country of Italy as we know it today. The country was still made up of a patchwork quilt of city-states, none of which was powerful enough to rule all the others or to fight off invaders. Throughout this period, city-states didn’t find any enemy so egregious that they’d want to band together to fight them off. It took the efforts of an Italian nationalist called Giuseppe Garibaldi and his band of 1000 Red Shirts (volunteer army) to give them the will.

In the late 1840s, following the failure of the first attempt at a war of independence from Austria and the hard-won battle in taking Sicily, Garibaldi swept up the Peninsula to begin the unification movement. Garibaldi had the confidence of southern Italy. In the north, the Savoy family (northern Italian royalty) rallied its followers toward a unified Italy. The Savoys had succeeded in pushing the Austrians out of northern Italy. In 1866, the Savoy King, Vittorio Emanuele II, was able to gain control of Venice in exchange for an Italian alliance with Prussia against Austria. This left the city-state of Rome out of a unified Italian

Continued on pg 8

## Book Club Notes




The IACC Book Club has been in existence for nearly two years. Participants vary depending on an individual’s interest in the book to be discussed. The club is free, is open to members and non-members, and meets in the evening during the Fall and in Spring. So far, the

group has discussed two travel memoirs, *Italian Neighbors* and *The Reluctant Tuscan*; two works of non-fiction, *Were You Always an Italian?* and *La Bella Figura*; one novel, *Sicilian Tragedy*; and three mysteries either set in Italy or involving an event of interest to Italian-Americans, *Friends in High Places*, *The Girl of His Dreams*, and *Killer Smile*.

Now is the time to plan for Fall 2011 and Spring 2012. **Do you have a book or books to recommend?** The book must be in English and have a connection to an Italian setting, character, issue, or event. As always, a volunteer member of the group plans some discussion questions, and if you propose a book that is used, you may choose to lead the discussion or not. Please send your recommendations to Dick Ognibene at [rtoignibene@nycap.rr.com](mailto:rtoignibene@nycap.rr.com) or by phone at 372.4919.

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# Family Night at the Pavilion

Join us for some  
food, bocce, drink, music and  
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“social networking”.

**Starting Friday June 17th**  
the IAHFi Pavilion  
will be **Open to the Public** from

**5PM - 8PM**

offering

**Pizza, Sausage & Peppers,  
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Beer, Wine and Soda.**



Pool is available, guest fees apply to non-members

Family Night will run every Friday night until August 26th

**257 Washington Ave Ext, Albany**

Parking on the lawn in front of the Pavilion

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For more info call 456.IACC (4222)

or

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# IAHFI Italian Summer Camp



## Italian American Community Center

257 Washington Ave Extension, Albany

Children will experience a wonderful journey of discovering Italian language and Italian culture through the use of fun games, music, and hands-on activities. Snacks, soccer, swimming and delicious lunches will make for a truly wonderful experience.

Monday, August 8 – Friday, August 12

Monday, August 15 – Friday, August 19

9:00 AM - 3:00 PM

**Students: 1<sup>st</sup> thru 8<sup>th</sup> grade**

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state. When France, which controlled Rome at the time, left its posts in the Papal State to fight Prussia, the newly formed Italian forces went in and captured the city-state for the new country of Italy. In 1871, the Italian capital was moved to Rome. Giuseppe Garibaldi and Vittorio Emanuele II are both quite revered in modern-day Italy, one as the people's hero and the other as the first king of unified Italy. Along with these patriots, two other principle contributors to the birth of this nation were Count Cavour (the consummate diplomat) and Mazzini (the intellectual and idealist). They helped form the new government and its laws. As an aside, did you know that Garibaldi offered his services to American President Abraham Lincoln during the US Civil War?

Before 1861, Italy was a patchwork of city-states and regions ruled by the Pope or foreign monarchs. The population was 80% illiterate. There was no official language. People from one region could not understand the other because there were as many dialects as towns. Food preparation, customs, music, even ways of thinking were so diverse that it was no wonder the Austrian statesman Metternich famously described Italy as a "mere geographical expression". He was convinced it could never achieve nationhood. There was more than a little truth in that statement. The divide between the wealthy north and the poor south was still strongly felt and local and regional loyalties have always prevailed over national sentiment. Historians say unification was the work of a small intellectual elite backed by the Kingdom of Piedmont with its theme music written by Giuseppe Verdi.

Deep-seated, long-standing differences still lurk close to the surface. Shaky coalitions have plagued Italian politics since its conception, acting much like the volatile Etna which periodically "lets off steam" allowing for the safe release of pressure from within. The present challenge to the concept of "we are one" is coming from the political stance taken by the Northern League Party. The *Padania* is loudly protesting through its leader Umberto Bossi. The members feel a solution must be found so that capital from the more industrious North can finally be stopped from constantly flowing South in the form of subsidies. Bossi

threatens to break away. Ready to jump on this bandwagon is the region of the Alto Adige (South Tyrol) which yearns for its Austrian Motherland.

Perhaps with this little history lesson we can acquire a glimmer of an answer to the often asked question, "Why

can't we Italians work together?" The simplistic answer is "We haven't had much practice." However, all seem confident that after 150 years of melding together, this latest test is nothing more than a struggle to shed the regional loyalties that existed for centuries working themselves into every Italian's DNA. This year it is reassuring to see pride and a deepening sense of unity manifested in the majority of the average citizens.

Especially during this anniversary year, the rekindling of patriotism is encouraged by many public figures such as President Napolitano and super patriot Roberto Begnini. On March 17, tens of thousands of Italians gathered in city squares and sang Verdi's chorus from *Nabucco* and rousing renditions of Mamell's National Anthem, *Inno d'Italia*. They waved or draped themselves with the glory of the green, white, and red flag, as they kicked off the first of many parades and festivities planned to take place throughout the rest of this year. Many at this celebration were quoted as saying "It's the first time I've worn the flag other than at soccer games, but the time has come. I will take to the streets if necessary to defend our constitution and Italian unity." These sentiments bode well for this old yet young nation...

*Buon Compleanno mia Italia (Almeno un' altre)*  
**MILLE ANNI, AUGURI!**





**CALLING ALL VOLUNTEERS!**



2<sup>nd</sup> ANNUAL  
**festa!**  
ITALIANA  
JULY 22, 23 & 24

It's that time of year already! All ages, shapes and sizes needed. We do not discriminate!! There is something for everyone. Bring a FRIEND to introduce them to the Club! Please call the office 456-IACC or email [FESTA@italianamerican.com](mailto:FESTA@italianamerican.com) for info!!

## Italian Language Series

Maria La Morte

IAHFI's inaugural Italian Language Series ended recently after 10 weeks of instruction for 21 elementary and 11 intermediate students of Italian. A celebration dinner was held where both classes enjoyed classic Italian dishes and the enjoyable friendships that wonderfully form when people come together to explore and learn a new language. We hope to see you in a future series *a parlare italiano!!*



# Women's Girls' Night Out League

## Welcome Your New Officers

2011 - 2012

Monday, June 6

6:30 PM

Banquet Room at IACC

Buy One Dinner Buffet, Get One Free

(This means you pay half price!)

**Reservations: Santa Pasquini at 489.3949 or nonnasp@netzero.com  
by Friday, June 3**

Join us Monday evening, June 6 for a special night, starting with the Grand Buffet which will begin at 6:30 PM. Enjoy a wonderful assortment of food prepared by the best chef in the Capital District. After dinner we will go upstairs to the Conference Room where we will proceed with our business meeting. After a short meeting, we will have our installation of new officers.

Then the fun begins.....we will have some special entertainment provided by one of our own very talented ladies!

Be sure to make your **reservations by Friday June 3**. Since we are having our meeting a couple of days early, we need to have our reservations in to the restaurant early also. So please mark your calendars and join us for a very special evening.

Last month's meeting was so much fun! A big "thank you" to Mary Hart and her niece, Nicole, for showing us the fine art of cake decorating. Each of us decorated our very own cake to take home and enjoy. We had some great moments while trying to make those rosebuds! Thank you all who participated.

Now I want to take just a minute to thank my officers, Maria, Joann, and Donna, for their great work during the past two years. Together, with your help, we have completed some fantastic community service projects. We also have enjoyed some wonderful activities, including meetings in the pavilion and at the pool. It has been a great experience for all of us. Thank you for your support. I only ask that you continue to support your new officers and let them know if there is anything special you would like to have at our meetings during the next year.

Thanks to everyone who has supported us by attending our meetings and volunteering in whatever capacity possible. It was all greatly appreciated.

***Remember the change in the date for our June meeting and  
make your reservations early.***

***See you on June 6!***

Gail Tarantino, Women's League President



## *It's too darn hot.*

I've found it difficult to make myself comfortable. In the wintertime I could throw a sweatshirt or a blanket on and be fine. That's the good thing about winter. You can always put more on. However, when it's hot, you can only take off so much. I'll spare you the details of my current ensemble.

In fact, if it weren't for golf I wouldn't have anything nice to say about the summertime.

Yes, I'm one of the few. Yes, I hate summertime. I dislike the heat, but it goes beyond that. I dislike subjecting the public to my pasty white skin. I dislike the public subjecting me to their pasty white skin. School's out so there are kids all over the place, running in front of me in the street, running in front of me in the supermarket, and running in front of me while I try to cut the grass. Airfare goes through the roof and gas prices always go up too. I don't like sweat. I sweat generously and carry deodorant with me everywhere so I don't stink. Lots of other people aren't that considerate.

Alas, I digress, as most of you now are probably either skipping to the next article or thinking "This guy's a nutcase." This is a wine article, so I offer a wine challenge to all of you "summertime worshipers". You like the heat? You want to sweat? Pour a dark, heavy, spicy glass of Shiraz.

Shiraz and Syrah are the same thing. Like most varietals, Syrah comes from France. It was introduced to Australia in the 1800s and for some reason was called Shiraz. (Aussies are funny like that.) It flourished there due to Australia's hot climate, and, as a result, we get a very dark, juicy, high alcohol wine. Some of them can be really big, so big you almost have to chew them. They age extraordinarily well and are a main component to the highly regarded Chateaufort-du-Pape and Cote-Rotie blends. Shiraz/Syrah has one of the highest recommended serving temperatures at 60-65 degrees. Shiraz/Syrah also pairs great with barbecued meats and vegetables. That combination makes this the ideal wine to sip and serve while flipping burgers and steaks on your grill.

The Italian Club's Rosemount Shiraz is an excellent wine for those wishing to explore what Shiraz has to offer. If you're tired of your Chianti or Cab and feeling a bit feisty, loosen your collar and order up a bottle of the Shiraz. You'll love it more than you do the heat. I know I do!

Cheers!



# IACC Men's Club



June 9, 6:30 PM Wine Tasting in the Pavilion  
no dinner

For Details contact John Ritz 477.7477

## POOL HOURS

pool phone 609.7258

**Opening Weekend May 28 – 30**  
12 Noon – 8:00 PM

**Spring Schedule May 31 - June 19**  
Weekdays, 3:30 PM – 6:30 PM  
Weekends, 12:00 Noon – 8:00 PM

**Summer Schedule June 20 - September 4**  
Daily, 12 Noon- 8:00 PM

**Closed for Festa**  
Friday July 22, 4:00 PM - Sunday July 24

**Labor Day/Closing Day September 5**  
Monday, 12 Noon - 5:00 PM

### Guest Fees:

- Adults: \$8.00 - 16 years of age and up
- Children: \$5.00 0 - 15 years of age
- FREE: Parents or Grandparents of IACC Members over 70 years of age
- FREE: Grandchildren of IACC Members under age 5

## New Members

### Mary Neylan

Albany  
Sponsor: Kathie Ryan

### Bettina Mamone

Albany  
Sponsor: Rosanna Aiuppa

### Michael & Caroline Melkonian

West Sand Lake  
Sponsor: Richard Ognibene

### Allison Burnside

Albany  
Sponsor: Richard Ognibene

### Mark & Janice Lindemann

Albany  
Sponsor: Richard Ognibene



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## Volunteers Needed

Volunteers interested in helping with our Children's Italian Summer Camp, please call the office. The camp is held on

Monday, August 8 – Friday, August 12  
Monday, August 15 – Friday, August 19  
**9:00 AM - 3:00 PM**



# CARING & SHARING By Anna Acconi

## June Birthdays:

Salvatore Aiezza	Annette Long
Virginia Albert	Elena Mallozzi
Stephanie Allen	Mary Ann Micheri
Dorothy Centi	Marian Neil
Carol Criscione	Jacob Nolfo
Douglas Davis	Nancy Peters
Dominic DeFruscio	William Pezzula
Anthony DeGennaro	Joyce Rescigno
Janet DeMania	Ronald Richards
Carmela DiCarlo	John Ritz
Mary Finley	Nancy Sano
Heidi Gentile	Michael Sciocchetti
Charles Gianfagna	Virginia Stranahan
Carl Groves	Angelo Tarantino
John Ingemie	Joann Viglucci
Theresa Kaplan	

## Congratulations

**Nick and Isabel Mancini** welcomed their sixth grandchild into the world on Palm Sunday, April 17. Emma Kate is the daughter of Shane and Linda De Crescenzo.

Congratulations to **Jim and Nancy Sano** on their retirement from the Albany City School District. They both have been coaching and teaching physical education since 1978.

## Bragging Rights

Jason Zobre, grandson of **Nick and Isabel Mancini**, was recently honored at the Castleton Kiwanis Club as he became an Eagle Scout. Jason's project to help his community involved making picnic tables for his elementary school.

Alicia, granddaughter of **Joseph and Clara Ferracane**, graduated magna cum laude from Albany Law School on May 13.

Nicolo Vincenzo Barbato, grandson of **Rose and Dino Barbato**, was born on May 17.

**Mr. and Mrs. Robert Michel's** daughter Martina was named to the Dean's List of Savannah College of Arts and Design.

## Speedy Recovery

Best wishes to **Frank Zeoli** for a speedy and complete recovery from a recent accident.

Please contact Anna Acconi at 966-8664 or aacconi111@aol.com



## FOCCACIA BREAD By Mary Finley

2 teaspoons dry yeast

1 teaspoon sugar

¼ cup very warm water

3 - 4 cups flour

1 teaspoon salt

3 Tablespoons olive oil

¾ cup cold water

Stir together yeast and sugar and add warm water. Cover for about 10 minutes. In a mixer bowl, add flour and stir together with salt. Add yeast and blend. Add oil and blend. Slowly, over all the flour mixture, add the cold water to stop yeast from rising. Mix with dough hook for about 3 minutes, until smooth and elastic. Add a little more water, if the dough is dry, or a little more flour if the dough is sticky.

Remove to a floured board and knead until smooth. Place in a deep greased bowl and cover with plastic wrap and a towel. Leave to rise in a warm, draft-free place for 1 ½ hours. Remove from bowl. Punch down and stretch into greased 12-inch pizza pan. Let rest for about one hour, covered and kept warm.

When ready to bake, top with any of the following:

Sprinkle with coarse salt and pepper and rosemary

Roasted red pepper strips, parsley, and basil

Sliced fresh tomatoes and basil

Sliced fresh zucchini, parsley, dill, garlic, and grated cheese

Roasted marinated eggplant, garlic, parsley, and crushed red pepper

Brush with olive oil.

Bake in a 450° oven for 15 minutes.

Enjoy!! Buon Gusto!!



July 22, 23 & 24



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