



"we are here!"

Changing Role of the Italian American Woman

By Anna Acconi

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Coming Next Month:

- Summertime in Italy
- Italy's 150th Unification Anniversary

To understand the role of the Italian American woman, it is first necessary to understand the importance of the family unit in Italian culture and history, especially as it evolved in the Mezzogiorno, the area south of Rome. Southern Italy suffered for centuries under the domination of foreign powers. The one institution during these times of occupation that could be relied upon above all others was that of the family and it was the family that provided comfort and status within the community.



Photo from Italian Life.com

The woman was the center of the life of the entire ethnic group. Her position as the core and heart of the family provided her with a special status and burdened her with the responsibility to preserve the family. The ideal of womanliness within the Italian family was instilled in the Italian woman at an early age. When the Italian immigrants came to America, they brought with them their customs and ideals. The strength of the family unit served them well in a foreign country, as they made their way towards assimilation in America.

First generation Italian American women, for the most part, followed the traditions taught them and used their domestic skills to advance the status of their family. They were not encouraged to attend college and only worked outside of the home if a job were part time, in the neighborhood, and did not interfere with the needs of the family. If a young woman did attend college, she was discouraged from "going away to school" and remained close to home, working after marriage to help the family economically, but not to provide personal fulfillment.

Beginning in the late 60s, several forces emerged that changed forever the role of the Italian American woman. The first was the emergence of the woman's liberation movement that encouraged women to seek fulfillment and to pursue careers previously closed to

Continued on pg 5

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**Three Things
Every Member
Needs to Know
Starting June 1st**

See Details on Pages 8 & 9

PRESIDENT'S MESSAGE



Happy Mother's Day!

I am very happy to inform you of some very important announcements this month that will affect every member of the IACC.

I do want to thank the Mallozzi Group, IACC House Committee, and our External Contracts Committee for the hard work and creative thinking that made these changes possible.

Rather than have me go into the details here please turn to pages 8 and 9.

George Urciuoli, IACC President

May Calendar

View our complete online Calendar at calendarwiz.com/iacc

Every Monday	Italian Grand Buffet
May 7, Saturday	Pool Clean Up Day 10 AM
May 8, Sunday	Mother's Day Dinner Buffet 12 - 4 PM
May 11, Wednesday	Men's Bocce - 1 st Night 6:30 PM
May 11, Wednesday	Women's League 6:30 PM
May 12, Thursday	Men's Club 6:30 PM
May 14, Saturday	Pavilion Clean Up Day 10:30 AM
Sunday, May 15	Mother - Daughter Luncheon & Fashion Show 12:30 PM
May 17, Tuesday	Board Meeting 6:30 PM
May 18, Wednesday	Women's Bocce - 1 st Night 6:00 PM <i>Special Time</i>
Every Tuesday	Women's Bocce 6:30 PM
May 19, Thursday	Men's Bocce 6:30 PM
May 26, Wednesday	Men's Bocce 6:30 PM
May 21, Saturday	Men's Club Arthur Avenue Bus Trip
May 23, Monday	Festa Meeting 6:00 PM

**Italian Club Restaurant will CLOSE on
Monday, May 30th and reopen on Friday, June 3rd**

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

Member Profile Tess Bonanni By Rachel Cameron

Just Ask Tess!



Do you need a little help with a cooking or baking project?

Would you like to learn how to make cavatelli?

Do you need a great recipe for apple squares?

Over the years, many of our members have given the

same answer: **“Just Ask Tess”**.

Tess Bonanni is such a multi-talented, dependable, wonderful help to so many of us. She has been an integral part of House Committee, Women’s League, and 50+ Club for over 30 years! Teresina Josephine Sgambelluri was born not in a hospital but in the Madison Avenue (Albany) home with the aid of a mid-wife. This was a common practice back then. Her parents, Pauline and Michael, were both from Calabria. Tess grew up in a large family with 5 brothers and 1 sister. She married Vincent



You can find Tess and her Fresh Apple Pastenies Squares recipe on p. 15

Anthony Bonanni July 1943. Tess and Vincent raised three children (two daughters and a son) in their large Irving Street home. When Tess and Vincent’s children were in high school, four of Tess’ brothers (three were masons and one was a carpenter) built a smaller brick home for them on Cottage Avenue. Tess now has three grandchildren (two granddaughters and a grandson) and four great-grandchildren (three great-grandsons and one great-granddaughter). She spends a great deal of her time cooking and baking for her large family!

Tess has had quite a bit of experience with cooking and managing finances. Together with three of her brothers, she helped to

run the Paramount Lounge in Schenectady for 30 years. Tess was manager and head chef. Whenever there was a wedding reception or other major event at the banquet hall, she was undoubtedly a terrific help. In the early 1980s, after retirement (luckily for us) Tess decided to become involved in our IACC. Since she had experience managing Paramount Lounge, she was asked to serve on the House Committee. At that time, the restaurant was operated by IACC. The House Committee was the “backbone of the restaurant”, overseeing the finances. For several years, past chairs of this committee, including Al Di Bella, Paul Francini, Tony Mirabile, Kevin Darrigo, and Mary Finley, asked Tess for assistance in resolving many issues.

Tess has also been a great help with events sponsored by our Women’s League. Tess fondly remembers working with Josephine Hennessey Cardamone and Mary Finley. She served as treasurer for two years. Tess served as chair for at least two Mother-Daughter celebrations and worked at many Festas. She has donated countless delicious desserts to bake sales. At one time, with her dear friend, Mary Finley, Tess even offered cooking classes! Whenever asked, Tess still supplies recipes for some of her specialties. In fact, one of her famous recipes appears in this May issue of *Siamo Qui*.

Tess has been an active member of the 50+ Club, organized by the late Paul Centi. For over 20 years, Tess helped Paul with the monthly 50+ Club luncheons and the Cluster Meetings held twice a year in March and October. At one point, there were over 350 people in attendance at the Cluster Meetings! Tess worked with Helen Mirabile to organize seating arrangements and create centerpieces. There were senior groups from 13 local parishes invited to the Cluster Meetings. Recently, even though the number of people at the Cluster Meetings has diminished because some parishes have merged and other churches have closed, Tess’ commitment to this wonderful activity has not changed. All three groups (House Committee, Women’s League, & 50+ Club) realize that if they ever need help they can...

Just Ask Tess!

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HOME STANDBY GENERATORS

Remember When?

Our Women's League will sponsor this year's Mother-Daughter Luncheon and Fashion Show on Sunday, May 15. Did you know that the very first IACC fashion show was part of a card party event in September 1974?

Here are a few pictures of "models" from December 1976 and March 1978 issues of *Siamo Qui*.



Elvira Tirino



Patty Keneston



Pina Tirino



Al DiBella

22nd ANNUAL Women's League

Mother - Daughter Luncheon & Fashion Show

"Tulips in Spring Time"

Sunday, May 15th

DOORS OPEN AT 12:30 PM

Tickets \$22.00 | Children 12 and under FREE

Choice of Eggplant Rollatini ~ Grilled Salmon or
Chicken Marsala
includes Caesar Salad, Rolls & Coffee

For our children Macaroni & Cheese ~ Chicken Fingers and
Fries ~ Beverage
Luncheon finishes with Chocolate Mocha Cake & Ice Cream

OPEN TO THE PUBLIC

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MOTHERS AND DAUGHTERS, SISTERS, AUNTS,
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RSVP by May 10, Santa Pasquini 489-3949

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*The Women's League thanks
the Mallozzi Group
for their generous support.*



www.italianamerican.com

257 Washington Ave Ext

MARIA MONTESSORI

A WOMAN AHEAD OF HER TIME

“Human teachers can only help the great work that is being done, as servants help the master...” Maria Montessori

Maria Montessori was born in 1870 in Chiaravalle (Ancona), Italy. At the early age of thirteen, against the wishes of her father but with the support of her mother, she began to attend a boys’ technical school. Montessori was the first woman to graduate from the University of Rome La Sapienza Medical School, becoming one of the first female doctors in Italy.



As a member of the University of Rome’s Psychiatric Clinic, Maria became intrigued with trying to educate special needs children. In 1896 the Italian Minister of Education appointed her as director

of a *Scuola Ortofrenica*, an institution devoted to the care and education of these special needs children. For several years she worked, wrote, and spoke on their behalf. Her teaching theories and methodologies with these children were so successful, she wanted to study and apply her methodologies to also improve the potential of children without special needs.



In 1907 she started a school for children called *Casa dei Bambini* in a housing project in a poor neighborhood of Rome. She was focused on teaching the students ways to develop their own skills at a pace they set, a principle Montessori called “spontaneous self-development”. The news of the unprecedented success of her work in this *Casa dei Bambini* soon spread around the world. People came from far and wide to see the children for themselves.

During World War II, Montessori was exiled by Mussolini, mostly because she refused to compromise her principles and make the children into soldiers. She moved to Spain and lived there until 1936 when the Spanish Civil War broke out. She then moved to the Netherlands. While there she was invited to India to begin and develop the Montessori Movement in India. She later returned to Netherlands where she died in 1952.

Montessori’s successes in Italy led to international recognition. For over 40 years she traveled all over the world lecturing, writing, and establishing training programs. She was invited to the US by Alexander Graham Bell, Thomas Edison, and others. She spoke at Carnegie Hall. She was twice nominated for the Nobel Peace Prize. Dr. Maria Montessori began an educational revolution that changed the way we think about children more than anyone before or since.

Continued from pg 1

them. In addition, career choices increased beyond those of teacher, nurse and secretary. Second and third generation Italian American women applied their organizational skills, intelligence and work ethics to the work force and became successful in many fields. As Italian American women advanced into areas beyond the family and the neighborhood, they increased their pool of acquaintances and married in increasing numbers outside of their ethnic group, thus accelerating the road toward assimilation.

As the Italian American woman advanced into the work field in larger numbers, economic forces mandated the need for two incomes in order to support the needs of the family. Italian American women embraced this concept, sensing without necessarily understanding the “old” traditions that idealized the woman who strengthened and preserved the family. In the old tradition, it was necessary for the woman to stay at home and provide all the comforts of food and house-keeping for the family. A well-run household presented to the community the soundness of a family. In current times, two working parents are perceived to be necessary to provide security and success for the family. Needs for the family have changed and the Italian American woman has risen to the challenge.

Italian American women have advanced in the American society. Within one and two generations, they have assimilated into the culture and have made themselves invaluable in the American work force. At the same time, they have maintained their roots and preserved their status as the heart of the family and the basis for its success.

Part-Time Summer Teaching Assistant Opportunity



The Italian American Heritage Foundation is looking for someone to assist with Italian language instruction during our Children's

Italian Summer Camp. We are located at the Italian American Community Center, 257 Washington Ave Extension, Albany, New York.

Our program teaches children Italian language and Italian culture through the use of games, music and hands-on activities.

Dates of our 2011 Camp:

Monday, August 8 - Friday, August 12 and

Monday, August 15 - Friday, August 19.

Hours: 3 hours daily, 9 AM - 12 Noon.

Qualifications: Candidate must possess a working knowledge of the Italian Language. Some teaching experience preferred.

Rate: \$10 per hour.

Interested applicants should send a resume to the Italian American Community Center Membership Office, 257 Washington Avenue Extension, Albany, New York or to IAHFI@ItalianAmerican.com.

For more information call 456-4222.

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The Italian Club
Dinner Buffet from 12-4 PM

Western Turnpike Golf Course
Brunch Buffet from 10 AM -2 PM

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Dinner Buffet from 12-5 PM



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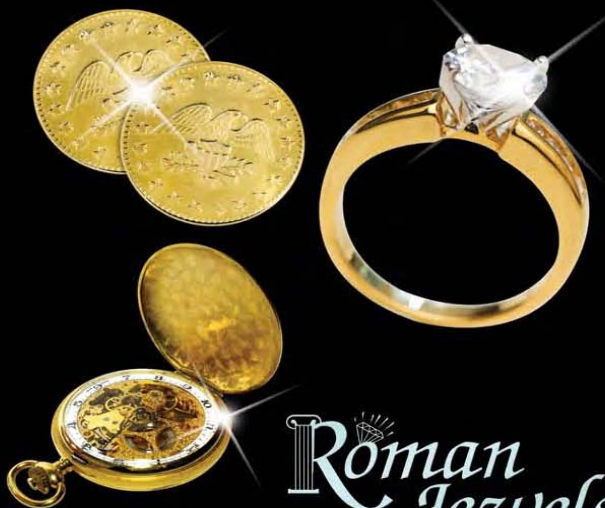


Pavilion Clean Up

Calling all volunteers! The Pavilion Committee is planning a Clean Up Day to prepare for the outdoor season. Please join us on Saturday, May 14 at 10:30 AM. After cleaning, please stay and enjoy lunch.

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Join us for a Fun Day at



Arthur Ave in the Bronx

Saturday, May 21, 2011

the **MEN'S CLUB** of the
ITALIAN AMERICAN COMMUNITY CENTER

Invites ALL for a Day Trip to Arthur Ave.

\$30 Member | \$35 Non-Member
credit cards accepted

BRING A FRIEND!

Our bus will depart from two locations:

7:00 AM - Yankee Trails parking lot, 568 Third Ave. Ext. Rensselaer
- AND AT -

7:30 AM - IACC parking lot, 257 Washington Ave. Ext. Albany

CALL TODAY FOR RESERVATIONS

IACC OFFICE **456-4222** or JOHN RITZ **477-7477** after 5 PM

If you plan to bring home the tasty treats of *Italy*, bring an ice packed cooler.
The bus has a cargo area to store your coolers.

New Membership Benefits

New IACC MEMBERSHIP BENEFITS

Effective June 1st

New! Free Dessert, Each member will receive one free dessert during the month of your birthday and/or wedding anniversary

New! Free Cocktail Party for up to 10 guests

Each member will have the opportunity to enjoy one free two hour Cocktail Party each year with draft beer, house wine and soda and hors d'oeuvres

New! Two for One on Member's Monday. Come to Mallozzi's Grand Italian Buffet.

Each member can bring as many guests as they like and only pay for half the meals.
For example: Bring 12. Pay for 6.

New! 10% Discount at Hoosick Wine and Liquor

New! 10% Discount at Fiorello Imports Luigi's Deli

15% Dinner discount at Italian Club Restaurant

10% Discount off Parties and Banquets for family functions

Plus Members receive discounts for special events including:

dinner dances, family holiday parties, children's summer camp and more...

IACC ORGANIZATIONS

Men's Club | Men's and Women's Bocce Leagues | Women's League

Italian American Heritage Foundation

IACC FACILITIES

Area's Best Italian Restaurant and Banquet Facilities

Children's Playground

Entertainment Room Card / Billiard / TV

Inground 60 x 30 Pool

Four Covered Bocce Courts

Meeting Rooms

Outdoor Pavilion for Gatherings

IACC Activities and Events

Book Club | Club Sponsored Travel | Festa Italiana | Italian Cooking Demonstrations

Italian Language Classes | Networking Opportunities | Family Holiday Parties

Opportunities to Acquire or Enhance Italian Language Skills

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

Calling all Members!!!

We want your HELP and FEEDBACK!

HELP Us Decorate the Dining Room!

The Mallozzi Family is re-branding the dining room in June. To go along with the new theme, we need more photos for the walls. We want our members to provide us with photos of themselves or their family members taken in Italy. Please bring the photos to the sales office, no larger than an 8x10, framed with your name, the people in the photo and where in Italy it was taken. All the photos will be incorporated into our new look!

Photos must be delivered no later than Friday, May 20, 2011.

Please contact Jeanette at 456.0292 with any questions.

We ask that you provide a copy of the photo, we'd rather not be responsible for the originals.....

We can't wait to see all the photos!!



From Our Family To Yours

Give us your FEEDBACK and get a FREE meal!

The Mallozzi Family invites ALL the IACC members to our Grand Opening Preview Party on Wednesday, June 1st.

Our New Menu will need to be "previewed" prior to our official opening to the general public. Our servers need the opportunity to explain the new menu items and our kitchen needs a dry run on expediting the menu.

We couldn't think of a better group of people to preview the new menu than the members who all made this possible. All the menu items, house wines, draft beer, soda and coffee will be FREE (on the house), we only ask that you pay for your liquor drinks and please tip your servers.

Yes, there is a catch, we ask everyone to fill out a survey after their meal, we can't just give away a free meal without a catch now can we?!!

Reservations are Required and are on a first come first serve basis. The dining room will be open from 12pm to 8pm, children are welcome too!

Please call 456.0292 for your reservation.

Single Members may bring one guest.



Italian Travelers' Conversation Classes



Introducing a new Italian Language class intended to prepare this season's travelers (actual and armchair) to be "super tourists". Emphasis will be placed on everyday conversational phrases needed to meet and interact with native Italians. Learn to introduce oneself and others and to ask simple and not-so-simple questions in many of the traveler's daily situations like shopping and dining out. We will examine the language of food to further enhance the dining experience. Other lessons will focus on the state of tourism in Italy today and how that relates to Italy's ownership of 40% of all the fine art in the world along with its historical importance. Exchange rates and the mystery of the Euro will be explained.

We will speak, listen, sing, and laugh!!

This class will address all levels of expertise from elementary to advanced with an individual approach to content and application.



Thursday evenings for six weeks

May 19, 26, June 2, 9, 16, 23

7:00 PM – 8:30 PM

2nd Floor, Italian American Community Center

Cost of session:

\$70 Members | \$80 Non-Members

credit cards accepted

Call the IACC Office at 456-4222 to register

Group size will be limited

Write checks payable to: Italian American Heritage Foundation, Inc. (IAHFI)

Mail payments to: IAHFI, 257 Washington Ave Ext | Albany, NY 12205

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: 1st thru 8th grade

\$200/week or \$350/2 weeks - Member

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

Program Graduates will continue to improve Italian language skills and assist with program delivery

\$100/week or \$175/2 weeks

credit cards accepted

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

IACC Office 456.IACC (4222) or IAHFI@ItalianAmerican.com

Sponsored by: IAHFI (an affiliate of the Italian American Community Center) and Laziali nel Mondo

2011 Bocce Season Men's Bocce Begins Wednesday, May 11th

In order to stimulate more participation, the Men's Bocce League has decided to try a move to Wednesday nights, instead of the customary Monday nights. The second bocce night will be Thursday, May 19. From then on, Men's Bocce will meet on Wednesday nights. If you are interested in joining or being a substitute, please contact Jim Sano at 438.4631.



In September, the IACC will offer our first-ever club championships in the following categories:

- Singles Championships** (Men's and Women's Divisions)
- Doubles Championships** (Men's and Women's Divisions)
- Member/Guest Doubles Championships**
(Men's and Women's Divisions)
- Mixed Doubles Championships**

Watch *Siamo Qui* for more details on these contests, as well as the return of the end-of-the-year bocce banquet and dance!

Women's Bocce Begins Wednesday, May 18th



Ladies, please join the 2011 Women's Bocce League. All female members are eligible to join the league. Our first game is on Wednesday, May 18th at 6:00 PM. Thereafter, we play on Tuesday nights at 6:30 PM. If you are interested in playing, please call Donna Zumbo at 452.2617. No special talent is needed to play. Why not join us for some great fun?!!



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

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

Here are some interesting facts about our pool:

- The pool is 29 feet wide and 59 feet long
- Originally built in '76, it was reconstructed in '97
- Because of new regulation in '88 and reconstruction in '97, the diving board and lights in the pool were removed
- '02, the children's sprinkler area and heater were added
- '08 Anti-vacuum equipment was installed
- Our pool has all required standard safety equipment as well as an AED (Automatic External Defibrillator)
- '10 the bathhouses were renovated

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Women's League

Girls' Night Out



CAKE DECORATING

Wednesday, May 11, 6:30 PM
 \$20.00 all inclusive
 Beef Roulade w/ Penne in
 Tomato Basil Sauce
 Chicken Marsala w/ Penne in
 Tomato Basil Sauce
 Eggplant Parmesan
 Salad, Dessert, Coffee/Tea

Please make your reservations with Mary Lou Marando at 489.8976 or at amarando@nycap.rr.com by Monday, May 9 Cancellation policy applies.

Come and learn the art of cake decorating! We will give you a cake to decorate. Mary Hart will show us some simple ways to make roses, leaves, borders, and maybe some ideas for making a decorated cake for a child. Mary is open to questions and will show us many great ideas for cake decorating. Please bring a small spatula for spreading frosting. We will supply the frosting and the tools for decorating. Join us for a fun evening!



Our Easter Party was a great success. 18 very excited young children enjoyed decorating their own cupcakes. There was an Easter Egg Hunt and a visit from our very own Easter Bunny! The adults also enjoyed a little cupcake decorating and a special cake for dessert.

The children were able to take home several of their decorated cupcakes. They enjoyed the Easter Egg Hunt and found treasures hidden inside each egg. The smiles on their faces when the Easter Bunny arrived were priceless. Pictures were taken with the Easter Bunny. Thank you, Easter Bunny, for making this a very special day for our children!

We have several events coming up. Our Mother/Daughter Luncheon and Fashion Show will be held on May 15. This is one of our major fund-raisers and is always such a wonderful afternoon to spend with the special women in our lives. See the flyer in this issue for details. In June we will have the installation of our new officers. If weather permits, we will have our meeting in the pavilion. Our *Fabulous Fall Festival* plans are coming together and we are very excited about this new event. This festival will be held on September 25, so mark your calendars and look for more details as the date gets closer.

Please join us at our next meeting on May 11. Visit with your friends and join in the fun of our monthly meetings. The more people you meet, the more you will want to get involved. If you have any questions or have an idea for an activity at one of our meetings, please do not hesitate to contact me at 428-8200. Happy Spring Everyone!

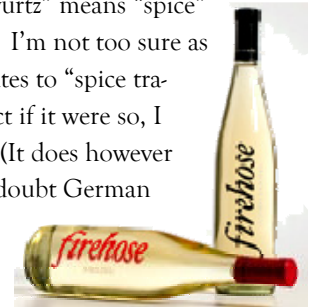
Gail Tarantino, Women's League President



Have a look at the following words and see if you can pick out the one that doesn't belong: Floccinaucinihilipilification, circumbilivagination, gewürztraminer, cat.

Give up? Well if you said 'gewürztraminer', you are incorrect. The correct answer is 'cat.' You see, 'cat' is the least daunting of the four. It's the least likely to have you tripping over your own tongue. The others are way too long, way too many syllables, and what's with the dots over the 'u'?

If you didn't already know, the dots are an *umlaut*. Germans use them to remind the reader how to pronounce that vowel, and to make their words look funny. "Gewürtz" means "spice" and "traminer" is a family of grapes. I'm not too sure as to why the name of this wine translates to "spice traminer", because it's not spicy. In fact if it were so, I doubt many people would drink it. (It does however pair very well with spicy food, but I doubt German speaking farmers a thousand years ago had that in mind when naming the varietal.)



An interesting thing about gewürztraminer is that no one is really too sure where it comes from, or what it is exactly. It is believed that it is either a clone or a mutation of a grape which grew in northern, German-speaking Italy long ago. Those vines were transported about the continent, where its flavors morphed, due to the grape being very unstable and susceptible to change, different climates, soil conditions, and such.

What we are certain of though, is that it is a very crisp, off-dry wine with hints of tropical fruits. Lychee fruit is the most prevalent note associated with gewürztraminers.

The wonderful thing about gewürztraminers is its ability to pair with a large variety of foods which are difficult to pair with wines. As I mentioned above, it does very well against spicy foods, especially Asian cuisine. It also does great with poultry, smoked salmon, veal marsala, oysters, and fried calamari.

The Italian Club offers "Firehose Gewürztraminer". If you need to "put out the fire" in your mouth, or just want to sound silly to your server, give it a shot. I know you'll be pleased.

Salute!

IACC **Men's** Club



At our April 14th meeting Roger Savoy of the Homebrew Emporium give an excellent demo and talk on art of making home-made wine. Not only did Roger talk about make wine but he had some samples us to enjoy...and we did!



Some guys practice corking bottles, while others spend time uncorking.

MEN'S CLUB SCHEDULE

- May 12, 6:30 PM Dinner Meeting \$10
- May 21 Bus Trip to Arthur Ave, NYC
- June 9, 6:30 PM Dinner Meeting and Wine Tasting

Some of the ideas we are working on include a bus trip to North End (Boston), bocce tournament, cooking lessons, planting fig trees around the IACC grounds, and guest speakers.

If anyone has a project you would like to explore please bring it to my attention and together we will make it happen.

John Ritz 477.7477

New Members

Fred & Jamie Peters

Albany
Sponsor: Fred Peters Sr.

Charles Gianfagna

Albany
Sponsor: Jim Sano

Jeanne Bucci

Albany
Sponsor: Jim Sano

Stephen & Victoria Sano

Albany
Sponsor: Ben Sano

The Women's League has announced their slate of officers for 2011 - 2012

- President Donna Zumbo
- Vice President Carolina Mancino
- Secretary Lynn Indelicato
- Treasurer Jeanne Sacca



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CARING & SHARING By Anna Acconi

May Birthdays:

Joseph Allegretti	Catherine Kollias
Jack Balzano	Joseph Lapetina
Jeanette Bowers	Mary Frances LaRosa
Roy Cameron	Arthur Lucarelli
John Chiaramonte	Sal Macaione
Patricia Corsi	Mary Eileen Nolfo
Michael Cristo	Josephine Paolucci
Carmela DiCerbo	Terry Rinaldi
Patti DiMuria	Mary Ryan
Bernard DiTano	Regina Sacca
Michael Doyle	Robin Sacco
James Ellerbrock	Rachelle Salerno
Charles Ferrara	Josephine Sano
Michelina Forte	Gino Sestito
Frances Franke	Jean Sestito
Otis Hall	Raphael Vitillo

Condolences:

Our deepest sympathy goes out to **Ted Turone** for the loss of his brother Frank Turone. Frank passed away April 2, 2011 in Toronto, Canada. Frank was a NASA scientist who worked in the space program. He was part of the team working on the original space flights and the moon landing. He also worked on the Gemini and Apollo crafts.

Bragging Rights:

Santa Pasquini's grandson, Joseph Pasquini, son of Christopher & Debbie Pasquini, was chosen by his teachers for the "Sandra G. Morely Physical Education Student Leadership Award" which will be given out on May 2nd at Hudson Valley CC. This award is given to students throughout NY State. He is in the 5th grade at Pine Bush Elementary School.

Two grandsons of **Santa Pasquini**, Vincent and Anthony, who attend Berne-Knox-Westerlo School, were recently in the school play "South Pacific". Both are sons of Michael & Sharon Pasquini

IAHFi Pavilion Reservations

The IACC office is now taking reservations for use of the IAHFi Pavilion. You may reserve the pavilion from May through September. The suggested donation for the day is \$250 for members and \$400 for non-members. \$100 will be returned after your event, if the pavilion is cleaned up. Call the IACC office for more information or to reserve the pavilion for your event.

Pool Clean Up

There will be a **Pool Clean Up Day** on **Saturday, May 7 at 10 AM**. Please bring your gloves and cleaning equipment. We need to clean the deck and bathhouse and put out the pool furniture.



Fresh Apple Pastenies Squares By Tess Bonanni

2 ½ cups flour
2/3 cup sugar
½ teaspoon Kosher salt
¾ teaspoon ginger

1 cup + 2 Tablespoons butter (cut into chunks)
1/8 teaspoon nutmeg
1 egg yolk (beaten slightly)
1 teaspoon cinnamon
2/3 cup milk to add to egg yolk
1 egg white (beaten)
1 cup crushed corn flakes
8 cups (2 quarts) Granny Smith apples (peeled, cored, & sliced) (6 large or 8 small)
1 cup confectionery sugar
½ teaspoon vanilla
1 – 2 Tablespoons water

Preheat oven to 400°

Add flour, salt, and butter to food processor & pulse until mixture is crumbly

Beat egg yolk and milk lightly with fork to blend & add to flour mixture

Pulse until mixture holds together

Divide dough in half then wrap half in plastic wrap & place in refrigerator

Press other half on 15½" x 10 ½" pan – roll & press dough to form bottom crust

Sprinkle bottom crust with crushed corn flakes

In large bowl, combine sliced apples, sugar, ginger, nutmeg, & cinnamon & stir or "bounce" to mix

Spread apple slices over crust

Place sheet of plastic wrap on counter & flour surface lightly

Place second half of dough on plastic wrap

Place another piece of plastic wrap over dough & roll out dough to fit pan

Remove top layer of plastic wrap

Lift bottom layer of plastic wrap, flip dough onto pan, & remove plastic wrap

Crimp edges & brush top with beaten egg white

Bake in center of oven about 50 minutes – until golden brown

In small bowl, combine confectionery sugar, vanilla, & water to make frosting

Let pastry cool slightly and then frost



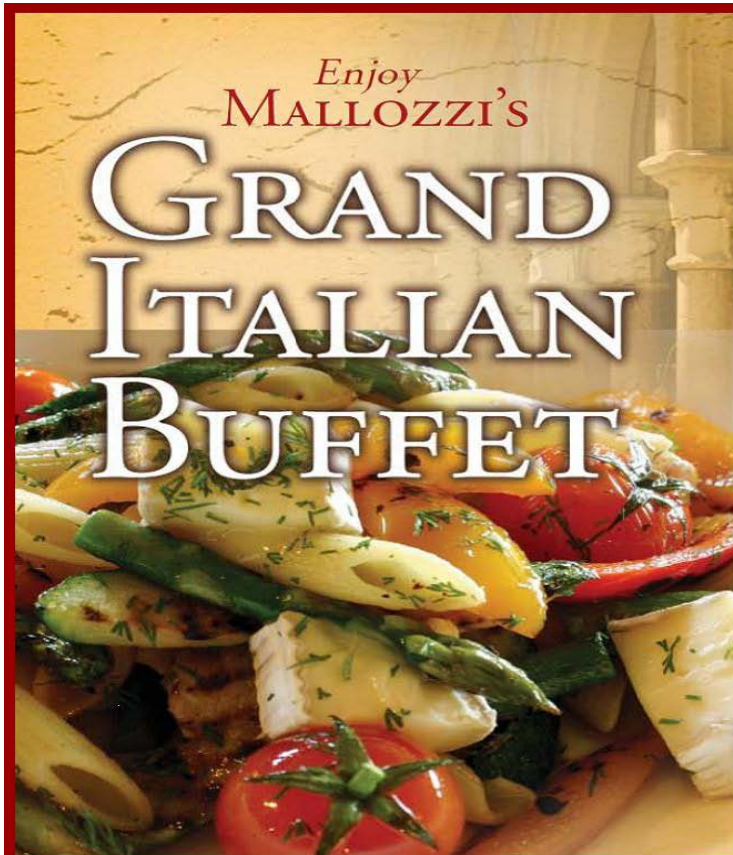
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