



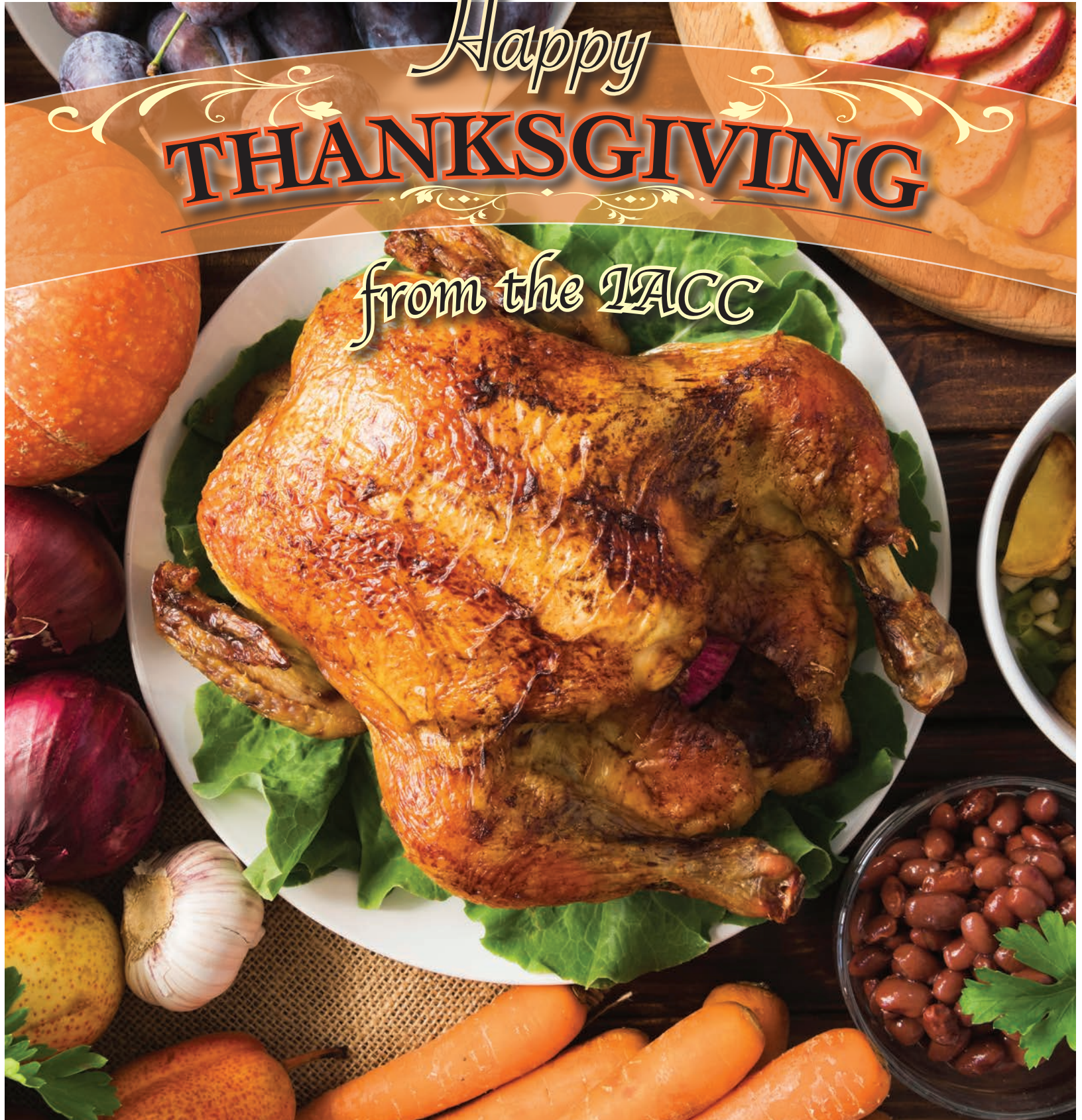
"WE ARE HERE" Siamo Qui

ISSUE 585

NOVEMBER 2022

Happy THANKSGIVING

from the IACC





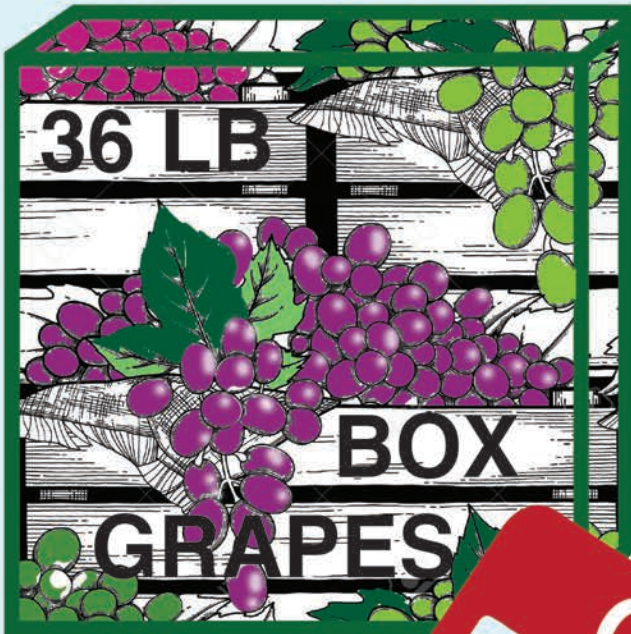
HONORING ALL WHO SERVED



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**California
Grapes & Juice**

**Cabernet Sauvignon
Merlot, Muscat
Reisling and More**



Italian Juice
Amerone
Barolo
Brunello
Dolcetto
Montepulciano
Muscato
Nebbiolo
Nero D'avaola
Pino Grigio
Sangiovese
Trebiano
Valpollicella



PRESIDENT'S MESSAGE



I want to thank everyone we attended our 49th annual Columbus Day Grand Gala on **October 22nd**. I would also like to thank all of our event sponsors, our honorees, and the event committee for making this a night to remember. I would especially like to thank Regina's by 2Shea for all they did to make this event a success. For those who could not make it, you missed a great party but don't worry, we will do it again next October.

To celebrate our renewed lease with the Sheas, they are hosting a complimentary chicken parm dinner for members on **November 16th**. Call the membership office to make your reservation.

November 20th is our *Annual Membership/Year in Review Meeting*. It will be held in the second floor Caruso Room at 12 noon. All members are invited to attend.

On December 4th, we will hold our annual *Tree Lighting and Christmas Party*. Everyone is welcome and refreshments will be served. **On December 10th**, we are off to Arthur Avenue in the Bronx for our Christmas in *Little Italy: Arthur Avenue Bus Trip*. Hope everyone can participate in these great events.

I would be remiss if I didn't mention the great loss our club recently experienced. Father Anthony Chiaramonte was a beacon of light for everyone who knew him; a man of God who loved the IACC, his Italian culture and all of the members of our club. The I.A.C.C. and the Italian community will never be the same again. May he rest in peace and may perpetual light shine upon him.

Ciao,



ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



I.A.C.C. OFFICERS

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MEMBERSHIP~ SHARON PATREI

BY-LAWS/POLICIES & PROCEDURE ~ JIM SANO

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SOCIAL ACTIVITIES~ FRANK ZEOLI

WOMEN'S LEAGUE~ GEORGEANN GREENE

COLUMBUS DAY GALA~ FRANK ZEOLI,

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I.A.C.C. OFFICE

HOURS: M-F 9:30AM TO 2:30PM

THERESA LAJOY- OFFICE MANAGER

PHONE # (518) 456-4222

EMAIL: IACCOFFICE@ITALIANAMERICAN.COM

SOCIAL CALENDAR

November



- 11/6/22 ~ Sunday Brunch 10:00 am to 12:00 pm**
- 11/7/22 ~ Beginner Italian Classes - 7:00 to 9:00 pm**
- 11/11/22 ~ Veterans Day Observed - I.A.C.C. Membership Office Closed**
- 11/14/22 ~ Beginner Italian Classes - 7:00 to 9:00 pm**
- 11/14/22 ~ Women's League Meeting - 6:00 pm**
- 11/16/22 ~ Members Only Chicken Parm Night - 5:00 pm**
- 11/20/22 ~ General Membership/Elections Meeting Year In Review - 12:00 pm**
- 11/21/22 ~ Beginner Italian Classes-7:00 to 9:00 pm**
- 11/24/22 ~ Happy Thanksgiving - I.A.C.C. Membership Office Closed**
- 11/25/22 ~ Black Friday - I.A.C.C. Membership Office Closed**

Upcoming Events

- 12/4/22 ~ IACC Tree Lighting - 5:30PM**
- 12/10/22 ~ Experience Little Italy Christmas: Arthur Ave Bus Trip 8:15 am**

****The 4th quarter cocktail party has been replaced by the IACC Tree Lighting***

Islands of Venice

-Part Two -

By JIM SANO

REGIONS
OF
ITALY

Island of San Michele

The **Island of Murano** has been a glassmaker's paradise since 1291 after Venetian traders brought the secret of this craft back from the East. Glass was initially produced in Venice, but the fear of a fire burning down the city's wooden buildings had the furnaces relocated to Murano. Murano glass is prized worldwide, so it probably comes as no surprise that the island is packed full of glass shops. Private tours will take visitors to workshops where a master glassblower can be seen withdrawing a dollop of molten glass from a red-hot oven with his blowpipe, then adeptly twisting and shaping the glowing gob into fantastic pieces of art. Whether vases, jewelry, or wine stoppers catch your eye, this is the place to seek out some souvenirs.

A few centuries ago, all glassmakers were required to live on the island to protect the glass-making secrets. The Murano Glass Museum digs deeper into the island's glass history, displaying Venetian mosaic glassworks, Venetian beads, and masterpieces from the 15th century.

The **Island of San Michele**, located in the lagoon close to Venice, has been the city's cemetery since the early nineteenth century. However, a trip to the Isola di San Michele is not as morbid as it may seem. Italy's most fascinating architectural features are its picturesque cemeteries, often positioned in the most privileged locations, and Isola San Michele is one example. The walled cemetery dates to 1807, when it was deemed unsanitary to bury the deceased on the mainland, and bodies were transported to the cemetery on special funeral gondolas. The island is also home to the beautiful 15th-century Chiesa di San Michele in Isola, the first Renaissance church built in Venice. Some famous people buried here are Ezra Pound in the Protestant section and Sergei Diaghilev and Igor Stravinsky in the Orthodox area.

In the fifth century, when Attila the Hun's barbarians terrorized Italy during the fall of the Roman Empire, a few mainlanders took refuge on **Torcello** in the northern part of the lagoon. Its network of small canals and green fields still retains a lost-in-time ambiance. Its Cathedral of Santa Maria Assunta is one of the most beautiful churches in Europe, featuring 12th and 13th century Byzantine mosaics. Every year, thousands of tourists flock here to soak up the atmosphere of Venice as it once was. One of those tourists was Ernest Hemingway. Here



Murano glass shop



The Basilica of Torcello



Pellestrina



Mazzorbo

at the Locanda Hotel, he wrote *Across the River and Into the Trees*. Today, the often celebrity-filled hotel is still owned by the Cipriani family, who established it here in 1934. Nearby, the Locanda Cipriani restaurant serves traditional Venetian cuisine. The world-renowned Bellini cocktail, Prosecco with peach nectar, was invented here in the 1930s by Giuseppe Cipriani. With only a few inhabitants living on the island, Torcello is quieter than most of Venice. With more greenery than other areas of Venice and not much commercial activity, this is a chance to commune a little closer to nature.

Mazzorbo is another one of the quieter inhabited islands of the Venetian lagoon. It is a peaceful little backwater, joined to its more famous neighbor, Burano, by a long footbridge. Tucked within ancient walls and in the shadows of a 13th-century bell tower, one finds the Venissa Wine Resort (shown here) and one of a handful of Venice's private vineyards. Venissa grows the lagoon's famous Dorona golden grape, enjoyed by the Venetian Doges during their banquets. Mazzorbo's historic church, The Chiesa di Santa Caterina, was built in the eighth century and was later part of a Benedictine convent. The church was restructured in the fourteenth century with Romanesque and Gothic touches.

The island of **Lido** is 12 kilometers long, just under two kilometers wide, and divided into three settlements: the Lido itself which hosts the Film Festival, Malamocco which was once the home of the Doge of Venice and Alberoni which contains a golf course. Facing Venice and the lagoon on one side and the

Adriatic Sea on the other, it is considered one of the most charming beach hideaways on the Adriatic Sea. Some claim that it was the first classy seaside resort in Europe. By the 1930s, Lido already had several luxury hotels. However, Venice's Lido is best known for hosting the Venice International Film Festival in the late summer each year and for its long sandy beach that gives way to the Adriatic Sea. Today, the upscale yet relaxed atmosphere attracts people who want to escape the mainland's chaos. Lido's small piazzas, narrow and shaded streets are perfect for a pleasant afternoon stroll. Beautiful mansions, pastel-colored houses, and elegant stores line Piazzale S.M. Elisabetta, the main avenue that leads to the beach. Come September, Lido's hotels are filled with the rich and famous.

At the end of the Lido, we find **Pellestrina**, an 11 km long thin stretch of land that separates the sea from the lagoon, protected by stone dams built by the Republic for the city's defense. The island, bountiful in vegetables and brightly painted houses, sustains itself with fishing and agriculture. Dazzling sunsets and splendid countryside can be seen here, together with a still-preserved authentic Venetian lifestyle.

▲ *Islands of Venice will continue on our next December issue* ▼



EXPERIENCE NEW YORK CITY'S "REAL LITTLE ITALY"

Join Us On Our Annual Bus Trip To Arthur Avenue!

12/10/22

Cost: \$40 I.A.C.C. Members / \$45 Non-Members

Location: The Italian American Community Center ~ Parking Lot
(257 Washington Avenue Ext, Albany, NY 12205)

Time: 8:45 am (Depart From Albany) / 4:00pm (Depart From NYC)

RSVP: Call the Membership Office at 518-456-4222 or visit www.italianamerican.com



Mangia Bene, Viva Bene

By FRANK ZEOLI



Vegetable Soup



As a kid, during this time of year, soups would make an appearance on our dinner table almost every week. My grandmother would make so many varieties using everything she had left over from other meals. Vegetable Soup was one of those soups that she would often make using every vegetable she had in the refrigerator or freezer. As I have said before, she had a soup club made up of family and friends who would receive soup anytime she made it. This one was everyone's favorite.

My grandmother would usually use fresh vegetables however, you can use frozen or canned vegetables too. She would use both on occasions when she had nothing left over.



Prep Time: 25 minutes | Cook Time: 2 hours

Ingredients

- 1/2 lb. of celery
- 1 lb. of corn
- 1/2 lb. of carrots
- 1 lb. of peas
- 1 lb. of green beans (cut)
- 3 lbs. of russet potatoes
- 1 lb. of barley (dried)
- 3 lbs. of ground beef (lean 92% or higher is preferred)
- 1 tablespoon of fresh garlic (minced)
- 2 tablespoons of olive oil
- 1 tablespoon of onion powder
- 1 tablespoon of dried parsley
- 1/2 stick of butter
- 2- 28 oz. cans of crushed tomatoes and 2 cans of water
- 2- 32 oz. cans of beef broth
- 1 teaspoon of salt
- 1/4 teaspoon of black pepper

Instructions

1. Dice the celery, carrots and potatoes and set aside.
2. In a soup pot on medium high heat, add the butter. Let the butter melt and add the celery, carrots, garlic, and the olive oil. Stir and let sauté until the vegetables are tender about 10 minutes. Add the ground beef and cook for another 15 minutes until the beef is cooked.

3. Add the crushed tomatoes, the water, parsley, onion powder, salt and pepper and let it simmer for about 5 minutes. Add the beef broth, potatoes and barley and let it come to a boil. After it comes to a boil, reduce the heat to a simmer. Add the peas, corn, and the beans.

4. Simmer on medium low heat for about 1 to 1 1/2 hours, stirring occasionally.

5. The soup is done when the potatoes and vegetables are soft.

Serve it hot with some good Italian bread.



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

CHRISTMAS

AT THE

ITALIAN AMERICAN
COMMUNITY CENTER

Christmas Tree Lighting

SUNDAY, DECEMBER 4TH, IACC PARKING LOT AT 5:30PM

Join us as we kick off
the Christmas season,
light the tree and
sing Italian
Christmas carols!

Refreshments will be served
after the tree lighting.
Free to members and
guests are welcome.



DINNERS To Go

Date: Every Thursday Night In November

Time: Between 4:00pm to 6:00pm

Place: Italian American Community Center

Reservations

Are Required by Wednesday

Please Call (518) 456-4222



November 3rd

House Salad & Dinner Rolls

Chicken or Eggplant Parmesan

Accompanied by Penne Pasta

Tortellini Alfredo

Tortellini Tossed in Alfredo Sauce With Chicken and Broccoli

Chicken Francaise

Chicken Sautéed in Lemon Butter With Mushrooms in a White Wine Sauce. Accompanied by Chef's Choice of Vegetable & Starch

November 10th

Caesar Salad & Dinner Rolls

Chicken or Eggplant Parmesan

Accompanied by Penne Pasta

Parmesan Encrusted Chicken

Encrusted Chicken Breast with Artichokes, Mushrooms, & Roasted Red Peppers in a Rich Demi Glaze. Accompanied by Chef's Choice of Vegetable & Starch

Traditional Bolognese

Ground Pork, Veal, Beef and Sausage, Rigatoni Pasta



November 17th

Caesar Salad & Dinner Rolls

Chicken or Eggplant Parmesan

Accompanied by Penne Pasta

Chicken Corleone

Sautéed Chicken With Sun-Dried Tomatoes, Spinach, & Roasted Garlic Sauce. Accompanied by Chef's Choice of Vegetable & Starch

Mushroom Ravioli

Pesto Cream Sauce



DINNERS To Go

All Dinners Feed Up to 4

\$50 per Order + 8% Sales Tax



**Sunday Brunch
November 6th
10:00 am
to Noon**

November 24

Happy Thanksgiving!!!

Thanksgiving Dinner To Go That Feeds 10 To 12 Guests!

Pick Up Time Will Be Between 10:00am to 12:00pm.

Please Place all Orders by Friday, November 18th.

For complete details, visit www.italianamerican.com



Thank You for Your Continued Support!

We Look Forward to Seeing You Every Thursday!!



ITALIAN AMERICAN SCIENTIST CAROLYN BERTOZZI AWARDED THE 2022 NOBEL PRIZE IN CHEMISTRY

Named a MacArthur Fellow in 1999, Dr. Bertozzi has received many awards for her dedication to chemistry, and to training a new generation of scientists fluent in both chemistry and biology. She has been elected to the Institute of Medicine, National Academy of Sciences, and American Academy of Arts and Sciences and received the Lemelson-MIT Prize, the Heinrich Wieland Prize, the ACS Award in Pure Chemistry, and the Chemistry of the Future Solvay Prize, among others.

Dr. Bertozzi was part of a trio that was jointly awarded the 2022 Nobel Prize in Chemistry for developing “click chemistry” – a way of “snapping molecules together” to design new innovations in medicine, the Associated Press reported. Dr. Carolyn Bertozzi is a Lexington native who studied at Harvard University as an undergraduate. She shares the Nobel Prize with her two other colleagues, Dr. K. Barry Sharpless and Dr. Morten Meldal.

At 1:43 a.m., Bertozzi was awakened by a phone call from a Nobel committee member who, in addition to breaking the momentous news, told her, “You have 50 minutes to collect yourself and wait until your life changes.” Instructed not to share the announcement outside of her tightest inner circle, the first person Bertozzi called was her father, William Bertozzi, a retired physics professor from MIT. “He’s 91 and, of course, he was just overjoyed,” said Bertozzi. “And then he called my sisters for me, and we’ve been texting. One of my sisters and my dad watched it live.”

Bertozzi’s development of bioorthogonal chemistry – a term Bertozzi coined, which means “not interacting with biology” – grew out of an interest in complex carbohydrate molecules, called glycans. Along with proteins and nucleic acids such as DNA, they are one of the key building blocks of life and also one of the least well understood – in large part because they are hard to make in the lab and, when Bertozzi began her career, one of the hardest to analyze.

Then, after working for years to understand the structure and function of one glycan, Bertozzi had an idea.

What if she could attach fluorescent tags to sugar molecules, so that she could literally see where the sugars were in live cells? The tricky part wasn’t attaching a fluorescent tag. Instead, it was attaching that tag in a way that didn’t interfere with what the sugar and all the other molecules in the cell were supposed to be doing.

Bertozzi, then a professor of chemistry at the University of California, Berkeley, and colleagues tried a number of different chemical reactions to make it work, but eventually dug up a roughly hundred-year-old process called the Staudinger reaction, and modified it for their purposes. The reaction, now known as Staudinger ligation or Staudinger-Bertozzi ligation, allowed her to attach fluorescent tags to specially modified sugar molecules after the sugar molecules had already been incorporated into a cell – all without reactions that would muck up a cell’s biochemistry. For the first time, chemists could actually see how sugars were distributed on the surface of a cell, but the discovery also opened the door to studying chemistry as it actually happens in living things, one of the most complex chemical environments imaginable.

The next step forward in bioorthogonal chemistry built upon Sharpless and Meldal’s work in click chemistry, a form of simple, reliable chemistry where molecular building blocks snap together quickly and efficiently. Looking for a way to speed up her bioorthogonal process, Bertozzi saw potential in a reaction Sharpless and Meldal discovered independently, called copper-catalyzed azide-alkyne cycloaddition. This reaction, already the crown jewel of click chemistry, required modification for use in living cells because it would introduce copper into a cell, which is toxic. Inspired by chemistry from classic textbooks, Bertozzi’s lab modified the reaction, resulting in copper-free click chemistry. This faster version of bioorthogonal chemistry allowed Bertozzi to track the activity of glycans in cells over time.

Since their development, Bertozzi's bioorthogonal reactions and derivatives thereof have been used to study how cells build proteins and other molecules, to develop new cancer medicines, and to produce new materials for energy storage, among many other applications.

"Research at the interface of chemistry and biology has always been where I practice, and having a Nobel Prize in chemical biology is really great for the field," said Bertozzi, who is also an investigator with the Howard Hughes Medical Institute (HHMI), which has helped fund her work since 2000. "The field is not so old, but the impact is clear."

Despite having had only a few hours to reflect on her new status as a Nobel laureate, Bertozzi is already considering ways to make the most of the honor. "I'm the same person I was at 1 a.m., but I'm realizing that my voice now has a platform, and I'm thinking about how to use that."

Bertozzi is a member of the National Academy of Sciences, the National Institute of Medicine, and the National Academy of Inventors, a fellow of the American Academy of Arts and Sciences and an investigator with the Howard Hughes Medical Institute since 2000. She was awarded a MacArthur Fellowship in 1999 at the age of 33, making her one of the youngest to receive that recognition. At Stanford, Bertozzi is also a member of Stanford Bio-X, the Wu Tsai Human Performance Alliance, the Maternal & Child Health Research Institute (MCHRI), the Stanford Cancer Institute, and the Wu Tsai Neurosciences Institute. □

Members Only Chicken Parm Dinner



To celebrate the renewing of our lease with 2SHEA catering; the Shea Family has invited our members to a complimentary chicken parm dinner.

Reservations are required. Call the membership office at 518-456-4222 to make your reservation.



PROPOSED BY-LAWS

BY-LAW CHANGES

Two changes are being proposed to the By-Laws (last revised and adopted in November 2019).

These proposed changes to the By-Laws must be approved by the Board at our next General Membership meeting on Sunday, November 20th at 12:00 P.M.

Current By Law

ARTICLE V - MEMBERSHIP MEETINGS

Subsection A-Annual Meetings And Quarterly Meetings

1. The members of the Corporation shall meet four times a year at meetings scheduled three months apart to transact any business that may properly come before the membership.

Proposed By Law

ARTICLE V - MEMBERSHIP MEETINGS

Subsection A-Annual Meetings And Quarterly Meetings

1. The members of the Corporation shall meet once a year at the annual meeting, held in November to transact any business that may properly come before the membership.

Current By Law

ARTICLE VI - BOARD OF DIRECTORS

Subsection E -Meetings Of The Board Of Directors

1. Regular meetings of the Board of Directors shall be held monthly at the discretion of the board at such time, date and place as designated by the board, but the board shall not hold less than nine (9) meetings in any one calendar year.

Proposed By Law

ARTICLE VI - BOARD OF DIRECTORS

Subsection E -Meetings Of The Board Of Directors

1. Regular meetings of the Board of Directors shall be held quarterly. These quarterly meetings shall be at the discretion of the board with time, date and place designated by the board.

PER TUA
INFORMAZIONE
(FOR YOUR INFORMATION)

G.I. JOE - THANK YOU FOR YOUR SERVICE
A SALUTE TO I.A.C.C MEMBER
JOSEPH ALLEGRETTI

By JOE SANO



Joseph Allegretti is the oldest member of the I.A.C.C. As an 18-year-old 1943 graduate of CBA entering military service, Joe did not know what to expect as a soldier. He knows today as a combat infantryman and twice Purple Heart decorated veteran. He pauses and often questions the movies and TV shows that glorify combat. This was not his experience.

The very thought of aiming a gun at a fellow human to wound or kill him haunts him to this day. Yet, he was a combat infantryman, and that was what he was trained to do, and he did his duty.

His American detachment, the 104th Infantry Division, the first trained for nighttime fighting, was folded into the Canadian First Army offensive which was charged with pushing into Northern Germany from the Netherlands and securing as much territory as possible. These routes would provide the needed supply lifelines to hasten the Allied advance into Germany and end the Second World War.

In the darkness of battle, some combat soldiers were optimists - I will be just fine; some were fatalists - I will be dead soon; some were religious - God will protect me, but all were afraid.

Joe recalls the author and veteran James Jones quote, "In order to perform his duties effectively, the fighting man must learn to live with fear and go ahead in spite of it. There were damn few fearless men on the battlefield."

The sounds and smells of combat as his squad inched through the Netherlands would never be erased. Allied bombing led the way. Their march through the flooded Netherlands was one of mud, rain, filth, cold, and the ever-present thirty-five pounds pack on your back. The weather was joined by steadfast German forces knowing full well that the Allies were pushing into Germany.

The machine gun nests hidden in haystacks covered in netting so that grenades would bounce off; the constant artillery and mortar attacks lighting up the nighttime sky; the split second you had to jump for cover; the canals offering refuge if you were not killed jumping into one that was mined or boobytrapped- remain as memories of years past but never forgotten.

Around Thanksgiving 1944, the shelling and the house-to-house fighting became the norm as the Allied troops forged ahead. Death and destruction were everywhere as the Allied forces struggled onward.

On November 28th, the order was given to seize and control the bridge over the Inden river. For many, this would be their last battle. The shelling was constant. The machine gun fire was never-ending, and the city had to be cleared from house to house. Grenades were being thrown like baseballs. The wounded's cry of "medic... medic..." filled the air. This was the life of a World War II combat infantry soldier.

Joe trusted his M1 Garand rifle, 8-bullet clip, and the ten clips on his ammo belt. He trusted his squad. He was their leader and buddy. The fighting was ferocious. His squad fought over and over again for the same gutted buildings.

The battle was unending. On December 1st, his men were pinned down by a German machine gun nestled in a building atop a hill. Joe and his lieutenant moved forward to eliminate the attackers. Three Germans suddenly ran from the building, and a firefight began. The three German soldiers threw grenades which hit and injured Joe and his lieutenant. As Joe and the lieutenant fell to the ground, wounded from the shrapnel, they fired again at the three German soldiers, this time mortally wounding them all. Joe was evacuated and operated on at a field hospital in Germany and eventually airlifted to Birmingham, England to recuperate. In addition to his two Purple Hearts, a Bronze Star Medal, and the Combat Infantryman's Medal, among others, Joe was recently awarded the French Legion of Honor medal (Knight) for his contribution to the liberation of France during WWII.

After recuperating from his injuries, Joe returned to the States and was discharged in January 1946. He went to Siena College and graduated with a degree in accounting. Joe married Janet Kajano, his loving companion, for 71 1/2 years, until Janet's passing in 2021. They have four children, five grandchildren and six great-grandchildren.

Joe retired from the NYS Thruway Authority in 1986 as the Director of the Bureau of Accounting with 35 years of federal and state employment.



Joe's daughter, Patty, Joe, and his wife, Janet.

Now in his 90s, Joe can share, "When called to heaven, I will tell... another combat veteran reporting for duty, sir... I've served my time in hell!"

So, this Veterans' Day, let us thank and pay tribute to Joe and all the veterans who have honorably served our country. □

WOMEN'S LEAGUE

Hello ladies,

As we celebrate Thanksgiving this month, I am reminded of why the 50 pilgrims (English colonists) of Plymouth and 90 Wampanoag Indians came together in 1621. They gathered together to celebrate their first successful harvest with a festival lasting three days. In the earlier years, the settlers had many disastrous crop harvests and now they were grateful for what they had. November is the time to be thankful and to remember and embrace those who enrich our lives. It is more than the festivities. It also gives us time to ponder the lessons we've learned about how to spread love and happiness. It allows us to look back at all of the great memories and good people who have come into our lives. I know I am grateful for all of you.

Our October meeting was held after indulging in the Monday night buffet. There were 20 ladies in attendance and Carol Swedick won the 50-50! In honor of Columbus Day, three of our members, Carolina Mancino, Maria Marchio and Roseanne Auippa, shared their stories of emigration from Italy to the USA.

The November meeting will be on Monday, November 14, 2022 at 6 pm. We will be partaking in the buffet and then moving upstairs to create holiday wreaths. The wreaths, along with some decorative accessories, will be provided.

If you want to bring any special ornaments /decorations for your creation, please feel free to bring them. Reservations can be made by contacting Jackie Brillling (518) 339-9290 or brillingj@gmail.com. The cancellation policy remains in effect. Please remember that all reservations/cancellations need to be in no later than Friday, November 11, 2022.

Just a reminder, as the holidays approach, we continue to have our two charities that we are collecting for, Ronald McDonald House and St. Anne's Institute. In addition to collecting our usual items, we will be collecting Christmas gifts for the children (gift cards, hats, mittens, gloves, toys). Thank you to everyone who has donated thus far. Your kindness and generosity are greatly appreciated by the children, families and staff members. Remember there are only 54 days until Christmas!! Wishing everyone the gift of faith and the blessing of hope this Thanksgiving.



November Birthdays *CARING & SHARING*

Olga Anton
Lisa Armao
Diane Biernacki
John Bonnano
Charlene Bradt
Rachel Cameron
Karen Campbell
Mark Cataldo
Nicole Cataldo
Guy Criscione
Susan Cunningham
Violetta DeRosa
Donna Dolan
Ann Engel
Kristi Gatto
Pat Hamill
Nick Hrimatopoulos

Maria Iannucci
Lynn Indelicato
Kirsten Ippolito
Sofeya Lascaris
Natalina Latina
Joseph Marando
Mary Lou Marando
Nancy Massaroni
Sharon McCoach
Ronald Milkins
Lindsey Mooney
Sean Murphy
Doris Olsiewski
Linda Padula
Angela Pauley
Virginia Pezzula
Nancy Piaggione

Rocky Piaggione
Theresa Portelli
Gail Richmond
Angelo Rossi
Mary Rozak
Maria Schollenberger
Catherine Stack
Sarah Stalteri
Kathy Stellrecht
Mariann Stelmazyk
Barbara Trimarchi
Suzanne Wall

Condolences to the family of
lifetime member, Gloria Yacono
who recently passed away.



Our deepest sympathies
to Tina Simeone on the
passing of her mom
Maria Cangemi who
was a regular at our club
events and on Friday
Nights at the Pavilion.



*The Italian American Community Center
is deeply saddened by the passing of
Father Anthony Chiamonte whose
dedication to the IACC, and to the
Italian Community was unconditional.
His presence and spiritual guidance
will be missed at our club.*



On October 22nd we held our 49th annual Columbus Day Grand Gala. We want to thank our honorees, David Cesari, the family of Paul Collins, Nancy Sano, Bob LaMorte, Steve Franke, and Donna Zumbo. With almost 175 in attendance, we ate well, drank well, and danced the night away in celebration of our Italian heritage. A special thanks to Regina's by 2Shea for making the night special. If you were unable to attend don't worry our 50th annual Columbus Grand Gala is scheduled for October 21st, 2023, so save the date.





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