



"WE ARE HERE"

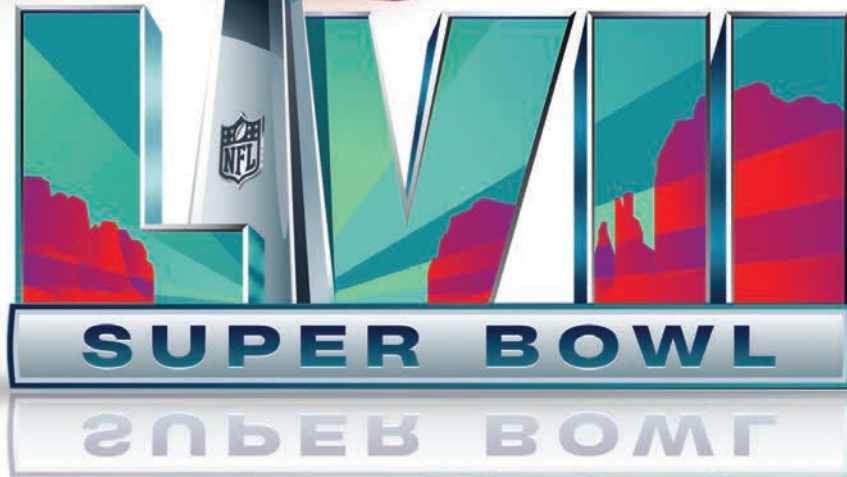
# Siamo Qui



ISSUE 587

JANUARY 2023

## SUPER BOWL 57 PARTY



12 FOOT HD SCREEN

RAFFLES & PRIZES

Doors open: 4:00 pm  
Pre-Game Buffet: 5:30 pm

### SUNDAY FEBRUARY 12



#### Pre-Game Buffet

- Garden Salad
- Dinner Rolls
- Chicken Parmigiana
- Eggplant Parmigiana
- Penne Ala Vodka
- Meatballs
- Mixed Vegetables

Cost: \$45 for members  
\$50 for non members

**Reservations Required**  
Call 456-4222

OPEN TO THE PUBLIC

#### Halftime Buffet



- Pizza
- Cheeses and Crackers
- Plus: Beer, Soda
- Coffee, Tea
- and Dessert



20 FELICE ANNO NUOVO 23

*Happy New Year*

FROM THE ITALIAN AMERICAN COMMUNITY CENTER

## NEWS & EVENTS

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# SOCIAL CALENDAR

## January



**01/01/23** ~ Happy New Year

**01/02/23** ~ I.A.C.C. Membership Office Closed

**01/09/23** ~ Monday Grand Italian Buffet - 5:00 pm - 7:00 pm

**01/11/23** ~ No Women's League Meeting - Winter Break

**01/15/23** ~ Sunday Brunch 10:00 am - Noon

**01/18/23** ~ No I.A.C.C. Board Meeting

## Upcoming Events:

**02/12/23** Super Bowl 57 Party

4:00 pm - 10:00 pm

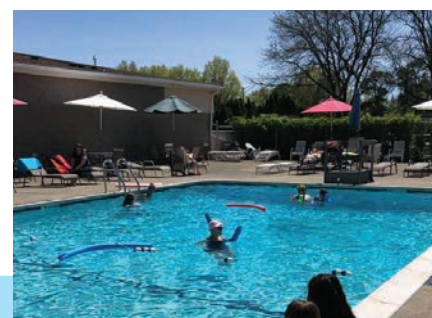
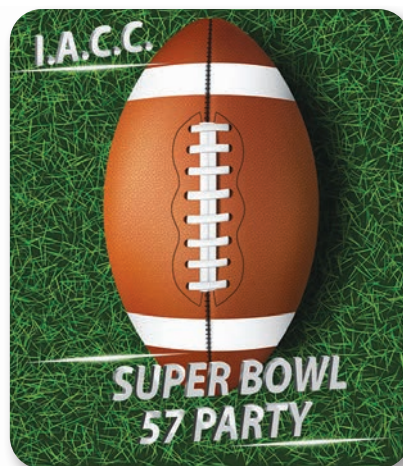
**02/23/23** Chair Yoga Begins - 6:00 pm

**02/27/23** Intermediate Italian Language

Classes Begin - 7:00 pm

**03/19/23** Saint Patrick - Saint Joseph Mass and Brunch - 11:00 am

**04/01/23** Arthur Avenue "Little Italy in the Bronx" Spring Bus Trip - 8:30 am



# PRESIDENT'S MESSAGE



## I.A.C.C. OFFICERS

PRESIDENT ~ FRANK ZEOLI

(518) 463-2106

VICE PRESIDENT ~ SHARON PATREI

(518) 765-3283

TREASURER ~ PETE SCAVULLO

(518) 869-8234

SECRETARY ~ DONNA ZUMBO

(518) 452-2617

## I.A.C.C. BOARD OF DIRECTORS

LINDA HOFFMAN ~ (518) 785-1741

DINO BARBATO ~ (518) 438-8902

TERRY ANDRIANO ~ (518) 364-4873

JIM SANO, IACC FOUNDATION ~ (518) 438-4631

DAVID QUADRINI- IACC FOUNDATION~ (518) 438-7602

## I.A.C.C. COMMITTEE CHAIRS

POOL~ JIM SANO

FINANCE~ PETE SCAVULLO

MEMBERSHIP~ SHARON PATREI

BY-LAWS/POLICIES & PROCEDURE ~ JIM SANO

HOUSE~ DAVID QUADRINI

GRIEVANCE ~ JEANNE SACCA

SOCIAL ACTIVITIES~ FRANK ZEOLI

COLUMBUS DAY GALA~ FRANK ZEOLI,

## SIAMO QUI

EDITOR ~ JOAN WALLIS

CREATIVE DIRECTOR ~ CATALINA ARANGO

ADVERTISING ~ JIM SANO

## 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

I hope everyone had a great holiday season full of love, peace, and happiness.

As I begin my journey this year, I am happy to be joined by Vice President, Sharon Patrei, Treasurer, Pete Scavullo and Secretary, Donna Zumbo. I know with these officers and the entire board of talented men and women we will foster a new year of growth and tradition for our club.

This year, we celebrate our 50th anniversary and with that a full year of exciting events starting with our annual Super Bowl party on February 12th and culminating with our Golden Anniversary Columbus Day Grand Gala on October 21, 2023, with many fun events in between.

As we reported last year, we have entered into a 15-year lease with 2Shea Catering and they have pledged to invest over one million dollars in improvements to our club over the course of the next 5 years. A good amount of the work will be completed this year and will impact the hours of operation of the club. As the schedule of renovations unfolds, more information will be available in future issues of the Siamo Qui. We are excited for this rebirth of our club just in time to celebrate our 50th anniversary.

You will soon be receiving your dues invoice along with the schedule of member benefits for 2023. If you have any questions regarding your membership, please feel free to reach out to me or anyone of the board officers and we will be happy to answer any questions you may have. We thank you in advance for your timely dues payment.

As always, I thank you for your support of our organization and wish you a very happy new year.

Ciao,



FRANK ZEOLI  
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



# Christmas Tree Lighting



On December 4th, the IACC held its annual Christmas tree lighting at the club. This free member event is a great way to start off the holiday season. Our members and their guests enjoyed food, dessert, and a hot chocolate bar. This event gets bigger and bigger every year! Save the date next year's event is scheduled for December 3, 2023.



## REGIONS OF ITALY

# Islands of Venice -Part Four -

By JIM SANO



**Sacca Sessola**



**Mazzorbetto Island**

**T**he island of **Mazzorbetto** is difficult to reach and is hardly visited by tourists. A large island with very few inhabitants, it may soon be uninhabited. The Mazzorbo Canal separates Mazzorbetto and Mazzorba. The distance between the two islands of Venice is at the narrowest point, about 60 meters. Mazzorbetto has a larger area than Mazzorbo, but it is less well known in Italy.

**Sacca** (sack or bag is terminology for an artificial/manufactured island) **Fisola** is an artificial island located at the western end of Giudecca. The island was created in the 1960s from waste building material and sludge dredged from other Venetian lagoon parts. A bridge connects it on the northside to Sacca San Biagio and on the westside to Giudecca. Sacca Fisola is a modern residential area with about 1600 residents and houses the only outdoor public swimming pool in Venice.

**Sacca San Biagio** is another artificial island on the western end of Giudecca Island. It is bordered on the east by Sacca Fisola, which can be accessed by crossing a bridge. The island was formed between the 30s and 50s of the twentieth century by accumulating waste from Venice. Between 1973 and 1985, an incinerator operated on the island making the island's nickname, Isola Scoasse. ("Garbage Island").

**Sacca Sessola**, loosely translated as "Scoop Bag", is the largest artificially created island in the lagoon. It was built in 1870 with materials from the Santa Marta commercial port construction and was used as a fuel dump, hospital, farming land, and UNESCO research complex. The entire island now houses the JW Marriott Venice Resort and Spa and was rebranded as "Isola delle Rose" or "Island of Roses." Isola delle Rose is not a name recognized by the Venetians or on topographical maps.



**Sacca San Biagio**



**Sacca Fisola**

**San Giorgio Maggiore** is an island in the Venetian lagoon located east of Giudecca and south of the main island group. It is part of the San Marco district. The island, or more specifically its Palladian church, is a vital landmark featured in a series by Monet. San Giorgio Maggiore's origin dates back to 790, when a church was built. In 982, Doge Memmo gave the island to the Benedictine monks to establish a monastery. The island stayed in the Benedictines' hands until the early 19th century, when Napoleon claimed it as a military area. He built a warehouse for the artillery and a dock with two small towers. When Count Vittorio Cini bought the island in 1951, the monastery was restored to its original beauty. In addition, an international cultural center was created to re-integrate San Giorgio Maggiore into the life of Venice.



**San Giorgio Maggiore**



**San Giacomo in Paludo**

**San Giacomo in Paludo** is located between Murano and Madonna del Monte, along the Scomenzera San Giacomo canal. In the Middle Ages, the island was a hospice for pilgrims to the Holy Land. From the 13th to the 15th century, it became a women's convent and

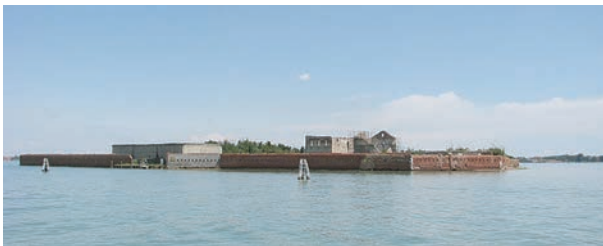
later a Franciscan monastery. In the early 19th century, the island was converted into an ammunition depot; it served military purposes until 1961. Today the island is in complete ruin.



**Tronchetto**

**Tronchetto** (also known as Isola Nuova, meaning New Island) is an artificial island created in the 1960s and is located at Venice Island's westernmost tip. The island is a car park for tourists who cannot bring their vehicles into the city.

**Spirito Santo** is located between the islands of Poveglia and San Clemente and marks the beginning of the deepwater Canal Orfano, which links the Adriatic to St Mark's basin. This island has been a host to monasteries and was a favorite place to lodge papal nuncios, ambassadors, and other VIPs visiting Venice. The monastery was moved, and in 1806, the French, then Austrian, then Italian military took over the island and used it as a barracks and powder store before abandoning it in 1965. The city council then purchased it. Badly vandalized, it is now in a dramatic condition of decay. In 2003, the island was sold to developers from Padua; their plans for 144 new residences on the island have never materialized.



**Spirito Santo**

Like many islands in the lagoon, the little island of 54 acres, **La Certosa**, consists mainly of a public park where children and dogs can run free on the grass amid trees, exotic plants, and the ruins of an ancient abbey which gave the island its name. Certosa has been settled since 1199. The first settlers were Augustinian monks; after they left, Carthusian monks arrived from Florence in 1422. The island later served as a Napoleonic and Italian military base and firing range, with its church being stripped of its extensive artworks and later destroyed. When the army moved out in 1960, the



**La Certosa**

island was abandoned for over 20 years. Certosa has undergone a significant restoration project, making it an attractive place to spend a few hours away from the crowds in Venice's main tourist areas.

**Albarella** is a luxury private island located about 1 hour south of Venice. The island is 5 km long and 1.5 km wide. It is connected to the mainland by a causeway. Since the island is a luxury resort, entrance is allowed only for registered guests. The Marcegaglia Group manages the rentals of houses, villas, apartments, two hotels, and all commercial and sports activities, including an excellent 18-hole golf course. The island is home to 150 different tree species, including the maritime pine and white poplar, the "Populus Alba," from which the island takes its name. The entire island and its surroundings are under strict environmental protection. The island is the natural habitat of fays, pheasants, hares, herons, falcons, and egrets. It is ideal for family holidays or those looking for quietness and relaxation.

**Santa Maria della Grazia or La Grazia** is an artificial island in the Venetian lagoon between Giudecca and San Clemente. Santa Maria della Grazia was constructed during the Middle Ages from discarded rubble from Venice. It derives its name from the legend that a Virgin Mary portrait communicated to a group of sailors returning with it from Constantinople to give the portrait residence on the island. In 1264 it was a stopover for pilgrims going to the Holy Land; later, it was transformed into a convent. The Napoleonic period saw the convent closed and changed to an ammo supply which in 1849 exploded, destroying both the ex-convent and the church. The island was the site of an infectious diseases hospital until the end of the twentieth century. The abandoned island was sold in 2016 to Treviso-based entrepreneur Giovanna Stefanel, who plans to turn it into an exclusive resort.





**Albarella**

**Sant'Angelo della Polvere** (Saint Angel of Dust) is located between Venice and Fusina in the Contorta channel, not far from Giudecca and the Island of San Giorgio in Alga. In ancient times, this island was known as "Sant'Angelo di Concordia," a name altered by Venetians to "Sant'Angelo di Contorta." In 1060, there was a Benedictine church and monastery founded by doge Domenico Contarini. The monastery depended on the convent of San Nicolò di Lido. After the Benedictines, the monastery housed nuns who dedicated the convent to St. Michael the Archangel and remained until 1474, when, due to their scandalous behavior, they were removed from the island and sent to the convent of Santa Croce alla Giudecca. In 1555, the island took its present name when the Senate of the Republic of Venice decided to depopulate it due to its unhealthy air and install a gunpowder depot. On August 29, 1689,

lightning struck the depot and turned the island to dust. The island remained abandoned for several years. 18th-century maps indicate some military installations. The island remained a military site until World War II; since then, it has remained unused.

**San Secondo** is a small deserted island. In 1034, the Baffo family built a church and a convent there for Benedictine nuns, who had the task of keeping a holy image of St. Erasmus. The current name dates to 1237 when the relics of St. Secundus were brought here from Asti. In 1533, the Benedictines were replaced by Dominicans and in 1566, it became a quarantine hospital. In 1806, the Dominicans were expelled in the wake of the Napoleonic conquest of Venice. In 1824, all the buildings on the island were demolished and a military garrison occupied it. Today the island is completely deserted and only the tiny ruins can be seen.



**Santa Maria della Grazia**



**San Angelo della Polvere**



# I.A.C.C. IN THE COMMUNITY



On Sunday, November 20, members of the IACC and the Women's League of the IACC Foundation came together to assemble and distribute 1,000 Thanksgiving food boxes and 1,000 turkeys to those in need in Albany's South End. We are grateful to members Terry Andriano, Denise Halton, Brenda Gausby, Lourdes Reyes, Jim Sano, and Sofeya Lascaris for their contributions and for bringing this meaningful project to our attention.



# I.A.C.C. IN ITALY



Last month, IACC members Josie Tirino, Rose, and Dino Barbato had the opportunity to visit Italy and present a check to the Mother Superior of the Caritas Children's School in Caserta. The donation was made possible by the funds raised at our annual St. Anthony's Mass, held every June.

# Mangia Bene E Vivi Bene!

By FRANK ZEOLI



## Manicotti

Growing up, every holiday dinner would include either lasagna, ravioli, or manicotti. They were always made fresh and with only the best ingredients. The combination of cheeses with the soft dough and tomato sauce would melt in your mouth.

Manicotti or “Mani-Gawt” as we would call them, made an appearance on our dinner table throughout the year, however, it was always the first course of any holiday meal, especially on New Year’s Day.



**Prep Time: 10 - 15 minutes**

**Cook Time: 30 minutes**

**Yield: 20 Manicotti's**

### Ingredients

- 1½ lb. of lasagna sheets (about 5,4”x18” sheets) *These can be bought frozen or made fresh. My grandmother would get them frozen at an Italian import store.*
- 1 lb. ricotta cheese
- ½ lb. of cooked spinach (chopped)
- 5 eggs
- ½ teaspoon of granulated garlic
- 1 tablespoon of parsley (dried)
- 1 cup of parmesan cheese (grated)
- ½ lb. of mozzarella cheese (shredded or fresh mozzarella can be cut it small cubes)
- 4 cups of marinara sauce
- Salt & pepper

### Instructions

1. Preheat the oven to 375 degrees.
2. In a bowl, whisk together 3 eggs and the granulated garlic. Set aside.
3. In a separate bowl, whisk 2 eggs for use as an egg wash. Set aside.
4. In a large mixing bowl, combine the ricotta cheese, half of the parmesan cheese, cooked spinach, egg mixture, mozzarella cheese, salt, pepper and parsley. Mix it together thoroughly.
5. Make sure the lasagna sheets are completely thawed. One at a time, place the lasagna sheets horizontally on a cutting board and cut them in four pieces. Do this by cutting it down the middle and again from left to right. This will leave you with four squares of dough. Repeat until all five sheets have been divided. You will have 20 squares when you are done.
6. Take each square and apply an egg wash to the entire square. Add a teaspoon of the mixture to the middle of the square and fold the dough ends together from each side and seal them. Repeat until all of the squares have been stuffed.
7. In a baking dish, add some marinara sauce and spread it around covering the entire bottom. Place the manicotti in a row in the baking dish. Once the dish is filled, add more sauce to cover the manicotti entirely. Sprinkle the remainder of the parmesan cheese on top of the manicotti.
8. Bake in the oven for 20-25 minutes. Once cooked, take them out of the oven and let them sit for about 5 minutes which will enable the cheese to set.

Serve them with some good Italian bread.



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



PER TUA  
INFORMAZIONE  
(FOR YOUR INFORMATION)

# THE HUNGER GAMES - ITALIAN STYLE

By JOE SANO



**Food decorates every inch of this structure.**

**All Digital Images Courtesy of the Getty Open Content Program**

During the 1300s, poets and artists displayed a beautiful magical world -Cockaigne or Cuccagna as known to the Italian commoners. It was the proverbial land of milk and honey, where no one went hungry, and all earthly pleasures were satisfied. Fast forward to the 17th century and on special holidays the food guilds, butchers, bakers and farmers in the large Italian cities, would build, decorate and parade floats covered with their wares. These primitive Cuccagna festivals ended with the people stripping the floats of the goods and enjoying their treasure. For a moment, these Cuccagna events represented an Eden where none starved. Such parades evolved into a real-life Cockaigne where huge quantities of fruit, cheese, meat, and bread

were arrayed in beautiful configurations attached to temporary structures. Naples was the home of the most famous Cuccagna.

As part of the royal wedding of Ferdinand IV in 1768, a temporary structure was built in front of the palace, and it was festooned with delicious food. At a signal from the king, a mob of the poor waded through a moat stocked with live fish, slipped through the mud, and grabbed all the food, to the delight of the noble spectators. A tradition was born- the rich enjoying a special day by watching hungry people fight for food.

Stylized temporary structures of every sort- pyramids, temples, castles- were utilized as the place to attach the bread, cheese, roasts, fruits etc. awaiting the poor.

Cuccagnas were so popular that they were used to celebrate everything from saints' days to royal birthdays.

Nobility usually sponsored the monuments, and local craftsmen and farmers set up the edible embellishments. Often, much of the food was still alive. Pigs, bulls and birds were tied or nailed to the structures. The birds would often be attached to the ends of long greased poles where additional entertainment ensued as the seekers slipped or fell. In that tradition, Bologna had a Cuccagna-inspired Feast of the Roasted Pig. Men with spears pursued loose bulls, while commoners climbed "Cuccagna trees" in the gardens. The trunks were covered in grease, so only the nimblest could pluck the whole, live birds tied or nailed to the branches.

The famine of 1764 spelled the end for the tradition. Starving Neapolitans stampeded the Cuccagna before the king's signal and the day's sport of the rich was ruined. After that, most agreed it was not worth the trouble. Often the participants carrying knives and spears to butcher the live animals, turned on each other over the bounty. This bloodlust caused King Charles III of Naples to create an orphans and widows fund to aid the families of the deceased. Even the infamous Marquis de Sade was horrified by the Neapolitan Cuccagna he witnessed in 1776, calling it "a display of barbarity and chaos."



**Cuccagna were not limited to Naples.  
This one was built in Tuscany.**

While today there are no such events as the Cuccagna-Hunger Games, is it not interesting that so many holidays retain food as a central part of that day's events. Indeed, very interesting! Now, pass the roasted pig! ☐



## IT'S TIME TO RENEW YOUR MEMBERSHIP!

Current I.A.C.C. Memberships expire Saturday, December 31st, 2022  
Membership renewal and new enrollment starts on January 3rd at the  
I.A.C.C. Membership office.

**REMEMBER TO SPREAD THE WORD TO YOUR FRIENDS**

You may enroll by sending your invoice (with payment)  
in or by calling the I.A.C.C. Membership Office at (518) 456-4222.  
Cash, Checks, Credit and Debit cards are accepted.

Thank You For Being A Member.

**Here's To An Amazing 2023 At The Club!**

# TUTTO IL MONDO E PAESE

This is one of the most common Italian proverbs, which has the banal meaning that “*People are the same everywhere.*” In this case, not people but nations.

Nations all have the same issues, a difficult economy, citizens just getting back to normal after Covid, and immigration. Italy has not been spared. The economic outlook is getting better, as this government is following the austerity program set by former Prime Minister Mario Draghi, which the European and World Bank praised as

a sound and clear path for the Italian economy to regain traction. Covid cases are under control and no Italian region has been elevated to



“Code Yellow” since August, but immigration is now becoming a crisis on the Italian peninsula.

Italy is one of the main entry points into Europe and since the start of the year, 70,000 migrants have arrived by boat on the country’s shores, mostly in Lampedusa and Catania in Sicily.

This month, French Prime Minister Macron attacked the Italian government and Meloni for not immediately allowing the disembarkation of a boat of migrants into the port of Catania.

Eventually, the Italian authorities allowed the boat to dock and release the migrants to official migrants’ centers for clearance. While PM Meloni did not directly respond to Macron, Deputy Prime Minister and Minister of Infrastructure and Transport Matteo Salvini, a Meloni ally, scolded Macron saying that the migrant issue is not an Italy-only issue, but instead it’s a European issue. In fact, four boats, the Rise Above, Norwegian Ocean Vikings, the German Humanity 1, and Geo Barents, insist on remaining in Italian waters despite the Italian government’s order asking the boats to return to international waters, under penalty of a €50,000 fine. The latter two have already docked at the port of Catania. “I don’t see you calling them to the port of Marseille” he was quoted.

Here in the United States, we hear the same bitterness. I assume that if you ask the Mayor of Lampedusa and the Mayor of El Paso, Texas, they will probably agree that in their community “Immigration” is a problem.

Salvini is not wrong in pointing out that France, Germany, and Norway, with many rescue ships



flying their flags, have received the lowest number of “Re-settlers” and have not substantially contributed to a solution. Germany now is calling for the European Commission to coordinate the disembarkation and eventual redistribution of the migrants, while Norway clarifies that it has “no responsibility” for what NGO ships are doing in Italy, even if they are flying the Norwegian flag.

Italy has become a country that many disembark and travel through to reach the more stable economic countries such as Germany, France, or Belgium for jobs. With a tricking effect on those final destinations and an “Overload” effect on Italian ports that are already struggling economically, it should not be left to one nation to resolve the thoughtlessness causing hurt or inconvenience to other nations.

The Meloni government hints that it wants the European community to address and focus on the human rights situation of those migrants who may not qualify as refugees. The government wants the European community to share the burden and not allow Italy to exclusively take on the responsibility for and moral obligation to these migrants, as Italy itself has one of the highest unemployment rates in Europe.

In conclusion, both Italy and the United States are two of the most industrialized nations in the world, where freedom is beloved by all and human rights are bestowed on its people but they are similar in their inability to address and resolve the migrant crisis at their borders. “*Tutto il mondo e paese.*” □



# WOMEN'S LEAGUE

**H**ello ladies,

The holidays have come and gone so quickly. I hope that everyone enjoyed them. Onward to 2023!!

January comes with a lot of expectations and high hopes. Almost everyone has made some kind of New Year's resolution that they hope to carry out through the rest of the year. I'm still working on mine, but one that I know of is to be a better and kinder person. The New Year is a time for people to put all of their bad experiences from the previous year behind them and take a positive step into the future.

Some fun facts: New Year's Eve in Italy is also known as La Festa di San Silvestri (St. Sylvester's Feast). Meals include pork and lentils, which symbolize the richness of life, wealth and good fortune. Eating them on New Year's Eve is thought to bring the diner prosperity in the coming year. Of course, we can't forget to toast a farewell to the old year and to celebrate the New Year with a glass of Prosecco or Spumante. Don't forget to wear your red clothes, especially underwear, which is said to bring good luck. Lastly, throw your old pots, pans, dishes or clothing out the window to let go of the past. I guess if you're in Italy, keep a look above you for falling objects. I hope all of you had a wonderful Christmas and an absolutely perfect beginning to the New Year.

For our December meeting, 30 ladies gathered to celebrate our annual Christmas party. We enjoyed a wonderful meal provided by 2Shea's and champagne provided by Marie Bubonia. There were so many lovely grab-bag gifts for those who participated. Sharon Patrei won the 50/50 drawing.

We also elected the following officers for the 2023 year:

**Georgeann Greene** - President  
**Donna Zumbo** - Vice President  
**Darlene Carino** - Secretary  
**Terry Andriano** - Treasurer



Special thanks to Jackie Brilling for all her hard work this past year.

There will be no meetings for the months of January and February. Stay tuned for the February newsletter. We're planning a movie night with the viewing of "The Neighborhood that Disappeared." We will resume our monthly meetings on Wednesday, March 8th.

Thank you to everyone who has donated to our charities throughout the year. Your kindness and generosity are greatly appreciated by the children, families and staff.

I wish everyone health, happiness and prosperity in the coming year. Remember it's only 145 days till pool opening!!  
Buono Anno a tutti!!

*Georgeann Greene*  
PRESIDENT



# CARING & SHARING

Anna Acconi  
Eugene Ajuppa  
Maurice Andreozzi  
Helen Articolo  
Janice Batchelor  
Alison Burnside  
John Coppola  
Nadine Cunningham  
Susan Daniels  
Maria DeNitto  
Gail Dillon  
Stephen Franke  
Kimberly Fredericks  
Thomas Galvin  
Bryan Goldberger  
Peter Grant  
Edward Haddad

Cara Joyce  
Christine Marando  
Julie Massaroni  
Marcella Michel  
Edward Murray  
Kathryn Murray  
Frank Padula  
Barbara Palumbo  
Debra Placito  
John Relyea  
John Riley  
Lynda Scalzo  
Michael Swanson  
Christopher Thorncroft  
Julie Tsai  
Andrea VanDecar  
Kristine Zaccardo

## January Birthdays



### Condolences

To the family of Charter Member,  
Richard Moscheo  
who recently passed away.



To the family of Mary Hutchinson.



To the family of Otis Hall.



### *In memorial*

Mary Finley was a dedicated board member of the IACC and IACC Foundation and a tireless volunteer. Even after moving to Florida, Mary remained an active member and consistently checked in to see how the organization was doing. We are grateful for her many years of selfless service and dedication to the IACC. May she rest in peace.





# Intermediate Italian

## Spring 2023

Learn the world's most beautiful, romantic, and musical language this spring!

This 8 week class focuses on improving your conversational skills by utilizing both familiar and new phrases and vocabulary. An elementary level knowledge of Italian is required.

**Classes Start: February 20, 2023**

**Class Time: 7:00 - 9:00 pm**

**Cost: \$75 I.A.C.C Members / \$85 Non-Members (Plus \$10 for Materials)**

**Location: The Italian American Community Center ~ 2nd Floor**  
257 Washington Avenue Ext, Albany, NY 12205

**Register: Call (518) 456-4222 - OR - Visit: [www.IACCFoundationAlbany.org](http://www.IACCFoundationAlbany.org)**

**CLASS SIZE IS LIMITED REGISTER TODAY!**



PROUD INSURER OF THE I.A.C.C  
AND THE I.A.C.C FOUNDATION

**James H. Murray**  
*President*

1807 Western Avenue, Albany, New York 12203  
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