



"WE ARE HERE"

Siamo Qui



ISSUE 591

MAY 2023

PAVILION - POOL *Outdoor Fun is Back*





You're Invited

Member Exclusive Pre-Opening

Pool Party

Saturday, May 20

12:00 - 3:00 pm

**&
BBQ**

Free Guest Day!

*Show your friends &
family the
value & fun of an
I.A.C.C. membership!*



Bring Your Membership Card! Note: All Guests MUST Be Accompanied By A Member

SOCIAL CALENDAR



NEWS & EVENTS

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President of the Italian American
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A SLICE? THE MOST COMMON
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- 19** WOMEN'S LEAGUE
- 20** CARING & SHARING
- 21** MANGIA BENE, VIVA BENE

May



05/01 ~ Monday Grand Italian Buffet - 5:00 pm - 7:00 pm

**05/10 ~ Best of The Bronx: Yankees Game & Arthur Ave Bus Trip
-8:00 am ***SOLD OUT******

05/14 ~ Mothers Day Brunch-10:30 am

05/15 ~ Mens Bocce League-6:30 pm

05/16 ~ Womens Bocce League-6:00 pm

**05/20 ~ Member Exclusive: Pool Pre-Opening Party & BBQ
-12 noon-5pm**

05/21 ~ Sunday Brunch 10:00 am - Noon

05/22 ~ Mens Bocce League-6:30 pm

05/23 ~ Womens Bocce League-6:30 pm

05/26 ~ Pool Season 2023 Opening-12 noon

**05/26 ~ Friday Nights At The Pavilion (Opening Night):
Special - Chicken Parmesean**

05/29 ~ Memorial Day BBQ at The Pool - 12 noon

05/30 ~ Womens Bocce League-6:30 pm

Upcoming Events

06/11 ~ St. Anthony's Mass & Luncheon - Noon

PRESIDENT'S MESSAGE



May is here, and with it comes some of the best months of the year at the IACC. This month is filled with several seasonal beginnings.

First, our bocce leagues kick-off with the Men's league which starts on Monday, May 15th. The Women's league begins on Tuesday, May 16th. If you have not signed up to play, no problem, there is always room for one more.

Our Friday Nights at the Pavilion will return on May 26th and our pool will open for the season on the same day. We are so excited for this year's summer season to begin. So much to do, so much excitement, you do not want to miss any of it!

On Sunday, June 11th, at noon, we will hold our annual St. Anthony's Mass & Luncheon at the St. Anthony Shrine. Hope you can join us in celebrating the patron saint of Italy.

Information on all of these events is featured in this month's Siamo Qui. Finally, I would like to wish my mother Linda, and all of the mothers of the IACC, "Buona Festa della Mamma." I hope to see all of you soon.

Ciao,

FRANK ZEOLI
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT

We wish our Jewish sisters and brothers a Happy Jewish American Heritage Month. Recent research by the utmost Italian DaVinci historian/scholar has discovered that DaVinci also had Jewish roots.

<https://www.tabletmag.com/sections/history/articles/leonardo-da-vinci-jewish>



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SOCIAL ACTIVITIES~ FRANK ZEOLI
COLUMBUS DAY GALA~ FRANK ZEOLI,

SIAMO QUI

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CREATIVE DIRECTOR ~ CATALINA ARANGO
ADVERTISING ~ JIM SANO

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HOURS: M-F 9:30AM TO 2:30PM
THERESA LAJOY- OFFICE MANAGER
PHONE # (518) 456-4222
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MOTHER'S DAY

Brunch

BEVERAGES

Assorted Juices
Freshly Brewed Coffee, Decaf, & Tea

STARTERS

Fresh Fruit Selection
Deluxe Salad Bar
Mediterranean Pasta Salad
Mozzarella & Tomato Salad

BUFFET

Assorted Breakfast Pastries
Bagels & Lox
Roasted Red Pepper & Gouda Frittata
Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage
Shredded Au Gratin Potatoes With Vermont Cheddar
French Toast Casserole
Chicken Roulade, Chicken Breast, Spinach, Roasted Red Pepper, Fresh
Mozzarella, Rosemary Tomato Cream Sauce
Baked Salmon, Honey Mustard Glaze, Garden Herbs, Pan Braised Apples
Homemade Meat Lasagna
Eggplant Parmesan
Traditional Yukon Mash
Seasonal Vegetable Medley

STATIONS

Carving of Turkey Breast & Strip Steak
Chef Attended Pasta Station

SWEETS

Fresh Baked Cookies
Assorted Cakes & Pies
Dessert Pastries

PRICING: ADULTS \$47.95++ PER PERSON
CHILDREN 11 TO 3: \$22.50++ PER PERSON | CHILDREN UNDER 3 ARE FREE



Arab-Norman Palermo and the Cathedral Churches of Cefalù and Monreale

PART ONE

By JIM SANO

Palermo Cathedral

In 2015, the Arab-Norman Palermo and the Cathedral Churches of Cefalù and Monreale were designated as UNESCO World Heritage Sites, making them the most recent sites in Sicily to receive this honor. The UNESCO site comprises nine magnificent examples of civil and religious architecture, including the Palermo Royal Palace with Palatine Chapel, Palermo Cathedral, the Church of San Cataldo, the Chiesa dell'Ammiraglio (Church of the Admiral), the Church of San Giovanni degli Eremiti, the Palazzo della Zisa (Zisa Palace), the Ponte dell'Ammiraglio (Admiral's Bridge), the Cathedral of Cefalù, and the Cathedral of Monreale.

During the 12th century, the Normans conquered Sicily after defeating the Arabs. They brought in highly skilled artisans to construct new churches and palaces, blending Arab and Norman styles that became known as the Arab-Norman style. These structures were built during the Kingdom of Sicily period from 1130 to 1194.

The structures resulted from a fusion of different architectural and artistic traditions, combining Arabian elements such as round domes and muqarnas with the Arabs' exceptional proficiency in mosaics and wood carving. This amalgamation of Western, Islamic, and Byzantine cultures gave birth to a distinct style in art, architecture, and decoration, serving as a testament to the harmonious coexistence between people of diverse origins.

PALAZZO DEI NORMANNI

The Royal Palace of Palermo is an impressive building and the oldest royal residence in Europe. This opulent palace served as the residence of Roger II (1072, founder of the Kingdom of Sicily) and succeeding Kings of Sicily during Norman rule. The structure was renowned throughout Europe for its architectural grandeur and elaborate decoration. The Royal Palace was adorned with terraces, exterior galleries, gardens, and ponds, all infused with an Arab influence. However, the most impressive feature of the Palace is undoubtedly the Cappella Palatina (Palatine Chapel) located on the first floor. UNESCO has described this Palace as the finest example of a "cultural and social intermingling of Western, Islamic, and Byzantine cultures that resulted in new concepts of space, structure, and decoration."

History of the Palazzo dei Normanni

Palermo's Palazzo dei Normanni stands on a site where the Arabs had already built an early fortification that was later remodeled during the reign of the Normans. In 1130, the first Norman king of Sicily, Roger II, decided to use the building as his residence. Work began to adapt the defensive fortress for its new purpose, and this would be continued by successors William I and William II. During this period, the Cappella Palatina was built,



and the architectural layout of the palace was modified. The structure was divided into a series of towers (Pisana, Ioaria, Chirimbi, Greca) connected by walkways. After the death of Frederick II in 1250, the palace was abandoned entirely for approximately three centuries. The property remained empty until later years when the Angevins and the Aragonese ruled Sicily. The rulers of these dynasties preferred other locations, such as Castello a Mare and Palazzo Chiaramonte Steri, the latter becoming the new headquarters for the Inquisition.

From 1415, Sicily was governed by Viceroy appointed directly by the King of Aragon. They re-established the importance of the Palazzo Reale and decided to use it as their headquarters from the middle of the 16th century onward. New work began on the building, leading to the demolition of several towers and construction of new ramparts. Between 1569 and 1571, many of the Norman structures were demolished to build a new three-story palace wing. The first floor was used as an ammunition depot and then upgraded into the present-day Sale del Duca di Montalto. A five-room floor used for bureaucratic functions would be created on the second level. The third floor featured a large hall, what is today the Sala d'Ercole (Hercules Hall), and would become the home of Sicily's Parliament. Further changes to the layout of the palace continued throughout the 19th century. In 1790, Ferdinand IV had an Astronomical Observatory built on top of the Torre Pisana, which is still there today, and some of the decoration in the Sala d'Ercole dates from 1811.

Rooms in the Palazzo dei Normanni

The Sala d'Ercole was the former hall for the Kingdom's General Parliaments and owes its name to the paintings on the ceiling and walls. They are the work of the Sicilian painter Giuseppe Velasco, who painted them between 1811 and 1812, depicting various scenes related to the Greek hero Hercules, including the Apotheosis and some of the Labours. The latter was painted in monochrome and placed within unique ornamental bands called 'a grottesca', made by the painter Benedetto Cotardi. Since 1947, the Sala d'Ercole has been the home of the Sicilian Regional Parliament. The Sicilian Parliament was the first Italian Parliament and one of Europe's oldest.

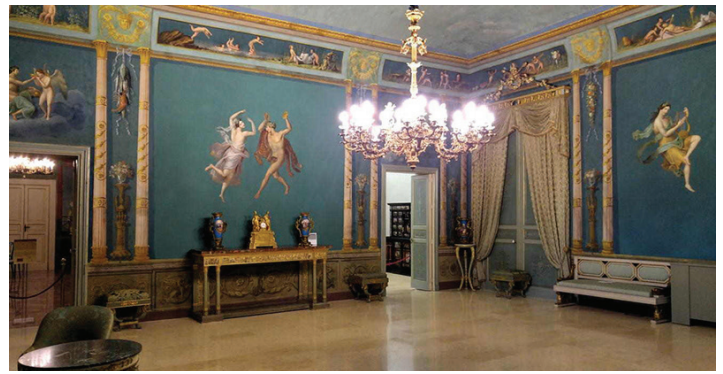
The Sale del Duca di Montalto wing of the palace was built between 1565 and 1575 as part of a project to transform the Palazzo dei Normanni and was initially used as an ammunition depot. In 1637, these rooms were converted into summer receiving rooms. For this reason, the President of the Kingdom, Don Luigi Moncada, Duke of Montalto, asked the best artists of the time to paint the frescoes. They included: Pietro Novelli, who painted The Viceroy Moncada victorious over the Moors; Gerardo Astorino (The Sicilian Parliament); Vincenzo La Barbera and Giuseppe Costantino. In 1788, based on a design by Giuseppe Venanzio Marvuglia for King Ferdinand of Bourbon, the Sale del Duca di Montalto became the stables. Today, they are used for temporary exhibitions.

The Sala dei Vicerè (Hall of the Viceroy) is a wing of the Palazzo dei Normanni. The walls of the Palatine Chapel are adorned with 21 portraits depicting viceroys, lieutenants, and presidents of the Bourbon Kingdom of Sicily who held office between 1747 and 1840. They include Domenico Caracciolo of Villamaina, who abolished the Court of Inquisition in 1782, and Francesco D'Aquino, Prince of Caramanico, who installed the Astronomical Observatory in 1790, which is still located on top of the Torre Pisana in the Palazzo Reale. In addition, a frieze is located around the vault with symbols and allegories relating to Sicily, including the Trinacria, by Salvatore Gregoriotti (1901).



The Sala dei Vicerè

The Sala Pompeiana is a room commissioned by Leopold of Bourbon and decorated by Giuseppe Patania around 1835. The room derives its name from its neoclassical decoration, inspired by the archaeological findings in Herculaneum and Pompeii. In addition, Patania depicted mythological scenes such as Eros and Aphrodite on a chariot, resulting in a striking visual display. It is also called the 'Queen's Room' because it was the private bedroom of Queen Maria Carolina of Habsburg.



The Sala Pompeiana

The Sala Cinese (Chinese Room) reflects a widespread fashion throughout the European courts in the 18th and 19th centuries. The paintings are by the brothers Salvatore and Giovanni Patricolo and represent men and women dressed in the 'Chinese' style. In their choice of subjects, the painters were inspired by scenes painted by Giuseppe Velasco a few decades earlier for the interior of the Palazzina Cinese (Little Chinese Palace).



The Sala Cinese

The Sala dei Venti (The Hall of the Winds) or Sala delle Quattro Colonne (Hall of Four Columns) is all that remains of the ancient medieval tower Ioaria, or Jaaria. The King indulged in idleness and quiet in this reflective space. The name Ioaria comes from the Arabic Gawhariyya and means 'precious.' The hall has a painted wooden roof, made between 1713 and 1720, and has a compass rose (also known as a Rose of the Winds) in the center. In addition, there is a Negation of Peter on one of the walls, an oil-on-canvas painted by Filippo Paladini in 1613.



The Sala di Ruggero

The Sala di Ruggero (Hall of Roger) is a room so named because it was created for Roger II (whose name in Italian is 'Ruggero'). However, his son William I commissioned the mosaics covering the walls. The uniqueness of these designs lies in the type of subjects depicted, which are pagan and not religious. They represent a hunting scene, a fight between centaurs and various animals like leopards and deer along with peacocks and swans, surrounded by rich vegetation. On the other hand, the vault decoration dates back to the time of Frederick II and depicts the Swabian eagle, the symbol of the Swabians.

Other interesting areas in the Palazzo Reale in Palermo are the remains of the Punic-Roman Walls, the Maqueda Courtyard (Cortile Maqueda), and the Royal Gardens (Giardini Reali). On the lower floor of the Sale Duca di Montalto, you can see the remains of the city of Palermo's ancient Punic walls. These architectural elements date back to the 5th century BC and were discovered in 1984 during an archaeological dig. The Maqueda Courtyard was built in the 1600s and named after the Spanish Viceroy, Maqueda Bernardino de Cardenas y Portugal. The courtyard has three Renaissance-style loggias, the middle level being the highest. Inside the Bastione di San Pietro (St Peter's Ramparts) are the gardens of the Palazzo Reale. There are flowerbeds with curved edges and various subtropical tree species. Inside, there are three prominent fig trees, one of which adjoins a large stone pine.

PALATINE CHAPEL

The first floor of the Palazzo Reale is the building's most charming room, the Cappella Palatina (i.e., the Palace Chapel). This masterpiece perfectly blends Byzantine, Latin, and Islamic traditions. Roger II commissioned the Palatine Chapel to highlight his kingdom's prestige. It became the royal family's private chapel (consecrated in 1140). This extraordinary chapel is Palermo's top tourist attraction. Located on the middle level of Palazzo dei Normanni's three-tiered loggia, this room overflows with dazzling Byzantine mosaics featuring Old and New Testament scenes covering the walls. The Latin features are visible in the marble and granite Roman columns and the discs of red porphyry on the walls, which Roman emperors had used as symbols of their power. The Christian element of the chapel is expressed in the dazzling Byzantine golden mosaics



Palatine Chapel

which decorate the wall and the dome, where the imposing figure of the Christ Pantocrator, King of the universe, prevails over all others. This symbol, a recurring theme in Byzantine art, is meant to associate the divine authority of Christ with the power of the King. It is also found in the Cathedrals of Monreale and Cefalù. The Arab influence is displayed on the floors, which feature geometric inlays made with fine marble pieces and wooden ceiling muqarnas with clear Islamic aesthetics. These muqarnas are decorative honeycomb carvings resembling stalactites used to transition between ceilings and walls, typical in the largest and most elegant mosques. This architecture is indeed unusual for a Christian church! Even more surprising, the muqarnas (painted by Maghrebi artists) are the only ones where human figures are depicted inside a place of worship, expressly prohibited by Muslim culture, further indicating the expressive liberty permitted in the art of Norman Palermo.

PALERMO CATHEDRAL

The area where Palermo Cathedral now stands has always been a sacred place for the area's inhabitants. The Palermo Cathedral was a sanctuary in early Christian times (4th century); in 452, the Vandals destroyed the basilica. It was rebuilt between 590 and 604, but the building was turned into a mosque following the Muslim conquest of Sicily. After the Arabs' defeat, it became a Catholic place of worship again. Construction began in 1184 at the behest of Palermo's archbishop, Walter of the Mill (Gualtiero Offamiglio), an Englishman who was a tutor to William II. Walter held great power and desired to build an even more magnificent cathedral than Monreale, which he had recently constructed. As a result, Palermo Cathedral is the largest Norman cathedral in Sicily.

While impressive in scale, the interior is essentially a

marble shell whose most exciting features are the royal Norman tombs and the treasury. The Royal Tombs contain the remains of two of Sicily's greatest rulers: Roger II (rear left) and Frederick II of Hohenstaufen (front left), as well as Henry VI, his wife Constance, and William II. The two coffins of Frederick II and Henry VI were commissioned by Roger II and destined for Cefalù Cathedral. The King wanted the Church built as a mausoleum for the royal family. After his death, however, his body was buried in Palermo Cathedral in a very

simple tomb. In 1215, Frederick II had the two sarcophagi moved from Cefalù to Palermo Cathedral to be used for himself and his father, Henry VI. There are also the 23 caskets of Palermo's archbishops, including that of the Cathedral's founder, Gualtiero Offamilio. The crypt also contains a magnificent Roman sarcophagus depicting a couple and a Norman sarcophagus in red porphyry. In 1998, there was a survey of the interior of Frederick II's coffin. Inside, in addition to the body of Peter of Aragon, a female skeleton was found, whose identity is unknown. The Cathedral's treasury houses a small collection of Norman-era jewels and religious relics. The collection's centerpiece is the fabulous 13th-century crown of Constance of Aragon which is encrusted with gems, a masterpiece of medieval jewelry. The crown was found inside Constance's coffin, with three rings and fragments of fabric from her clothes.

The main façade and the four corner bell towers date from the late 13th and 14th centuries and are beautiful examples of local craftsmanship in the Gothic style. In the 15th century, a three-arched portico fronted by gardens and a statue of Santa Rosalia (Palermo's patron saint) was a Catalan Gothic architecture masterpiece. 'Loggia dell'Incoronazione' (Coronation Porch) was added in the late 16th century when sovereigns would show themselves to the people immediately after their coronation ceremony. The Church's interior was redesigned in a neoclassical style between 1781-1801 when a dome was added, and the aisles widened. Stuccoes, marble, and frescoes that decorated the chapels were destroyed, and the wooden ceilings were replaced with masonry. Inside are many notable works of art, including a silver urn containing the relics of Palermo's patron saint, Santa Rosalia. This masterpiece was created in 1631 by local silversmiths. There are also paintings by Pietro Novelli, Antonio Manno, and Giuseppe Velasquez and a wooden chancel from 1466. Over several centuries, the Palermo Cathedral underwent several changes but remained a prime example of Sicily's unique Arab-Norman architectural style.

“PHILIP ‘PHILLY’ SABATINO WAY”



Photo by Joe Elario

On Monday, April 4, 2023, Albany Mayor Kathy Sheehan honored the late Italian American Community Center charter member Phil Sabatino by re-naming a portion of Quail Street, in the City of Albany, “**Philip ‘Philly’ Sabatino Way**”. The IACC was honored to be part of this process by requesting this honor be bestowed on one of our own.

Phil, or as everyone called him “Philly”, was an icon in the Italian community. He was a charter member of the Italian American Community Center and served on the Columbus Day Parade and Italian Festival board for over 20 years. He was insistent on cherishing the Italian traditions that his parents passed down to him. He would financially support many Italian small businesses as well as support the “Italian Church” or as he called it his “Mother’s church”, St Anthony’s on Grand Street.

He was born on October 2, 1924, in the City of Albany to Anthony and Lucia Sabatino, who originally came from the Province of Foggia in the Puglia region of Italy. His father was a vegetable peddler crossing the streets of Albany selling his wares. It was working with his father, starting at age 14, where Philly would learn his most valuable lessons: Treat people as you want to be treated, and if you don’t work you don’t eat. These two pieces of advice would help make Phil become the man he was.

Phil was educated at St. Patrick’s Elementary School and CBA in Albany. He joined the U.S. Navy in 1943. He was deployed on June 11, 1943, from the US Naval Training Station in Sampton, NY to the Admiralty

Islands, where he bravely served his country during World War II. After the war, Phil returned to Albany and married his sweetheart, Marion Hilton. Together, they raised three children, daughters Sandra (Schweppenhauser), Pam (Holmes) and son Anthony. Phil and Marion had 8 grandchildren and 9 great-grandchildren.

Philly was the proud owner of Sabatino’s Liquor Store on Quail Street, The Lamp Post Restaurant & Pub on Western Avenue, and LP’s Dance Club on Western Avenue. Philly was also directly involved in the development of Washington Avenue Extension.

Phil Sabatino was noted for his compassion, friendship, and great sense of humor. Every Christmas starting in the 1960’s, Philly would purchase Christmas gifts for the needy kids in the Quail Street neighborhood and would provide the families with a Christmas tree if they could not afford one. He was known as the “Neighborhood Santa”. Each Thanksgiving, Philly would give the families in the neighborhood a turkey or a pie.

Philly contributed to all the surrounding schools of Albany. He donated his time, his money, even his wine and liquor from the liquor store to their annual fundraisers. The beneficiaries of his generosity were schools such as College of St. Rose, Vincentian Institute, Christian Brothers Academy, La Salle School for Boys, and Mercy High School to name a few.

He was an active member of Blessed Sacrament Church, and before its closing, St. Patrick’s Church. For many years he would fund their church raffle prizes so that the church could benefit 100% from the proceeds of the raffle.



He was a lifelong member of the YMCA on Washington Avenue until its closure. He enjoyed both watching and attending Yankees baseball and Giants football games.

Philly was liked by all who knew him - kind, friendly, humble, and eager to help anyone in need; earning the motto, "Go see Philly if you have a problem." He made you a part of his family, even if you only knew him for a short while. Philly counted singers Jerry Vale, Frank Sinatra, Mel Tome, and Buddy Hackett as personal friends.

Unfortunately, we lost Phil on January 5, 2022 but his legacy lives on in the City of Albany and here at the IACC.

Jim Sano, past IACC President and current IACC Foundation President said "Phil was a consummate gentleman, successful businessman and proud patron of all things Italian in the Capital District. He was one of the guiding charter members who helped negotiate the purchase of the land from the city."

Frank Zeoli, current President of the IACC said, "Philly was a great man. I was truly blessed to have known him. He was proud of what we accomplished here at the IACC, and I believe would be even prouder of where the club is going today."

TELEGRAMMI ...

USPS IS MAKING NEW CHANGES TO YOUR MAIL, STARTING MARCH 1, 2023

New customs rules for shipping packages to Europe are going into effect starting March 1, according to the Postal Service. These regulations will make it mandatory for you to list each item in your package with a "specific, accurate description" on the customs declaration form. The new customs regulations will apply to any packages shipped to countries that follow European Union (EU) customs rules, according to the Postal Service. This covers nearly 30 different countries, including France, Italy, and Spain. Under the new regulations, you can't list broad descriptors like "clothes" or "medicine" on the customs forms for these countries. This isn't simply a suggestion for those shipping to these European countries—there are serious consequences if you don't abide by the new rules. "If you don't provide more-detailed content descriptions on your customs forms, your packages may be returned or refused," the USPS says.

A MESSAGE FROM CSJ PRESIDENT ORDERS AND DAUGHTERS OF ITALY IN AMERICA

Dear Brothers and Sisters, in a massive victory in the fight to preserve the legacy of Christopher Columbus, Chicago's Mayor Lightfoot lost reelection this week. The Italian American community vowed to respond, not only to her removal of Christopher Columbus statues in Grant Park and Little Italy, but also to her profane comments earlier this year that referenced Italian Americans, and threatened to cancel an Italian American parade permit. I am proud that our community has responded and come together for the future good of our culture. Please keep up the fight to preserve our heritage and don't forget to reach out to the Commission for Social Justice with any concerns or updates from around the country!

Robert M. Ferrito, President, Commission for Social Justice

EARTHQUAKE TREMBLES IN CENTRAL ITALY

Two violent tremors in Umbria, epicenter in the province of Perugia. People on the street, trains suspended, schools closed. It took place in a highly dangerous area, in the Apennines area where the earth's crust stretches in a sort of stretch: it is a "classic" earthquake, the one of magnitude 4.4 which at 16.05 on 9 March shook the Umbria. The epicenter, in Umbria, is in an area where the oldest recorded earthquake dates back to 1593 and where the most violent, with a magnitude of 5.6, occurred in 1984.

NUOVE REGOLE DOGANALI PER LA SPEDIZIONE DI PACCHI IN EUROPA

Le nuove regole doganali per la spedizione di pacchi in Europa entreranno in vigore a partire dal 1 Marzo, secondo il servizio postale. Queste normative ti renderanno obbligatorio elencare ogni articolo nel tuo pacco con una "descrizione specifica e accurata" sul modulo di dichiarazione doganale. Le nuove normative doganali si applicheranno a tutti i pacchi spediti in paesi che seguono le norme doganali dell'Unione Europea (UE), secondo il servizio postale. Questo copre quasi 30 paesi diversi, tra cui Francia, Italia e Spagna. In base alle nuove normative, non è possibile elencare descrizioni generiche come "Vestiti" o "Medicine" sui moduli doganali per questi paesi. Questo non è semplicemente un suggerimento per chi spedisce in questi paesi europei: ci sono gravi conseguenze se non si rispettano le nuove regole. "Se non fornisci descrizioni dei contenuti più dettagliate sui moduli doganali, i tuoi pacchi potrebbero essere restituiti o rifiutati", afferma l'USPS.

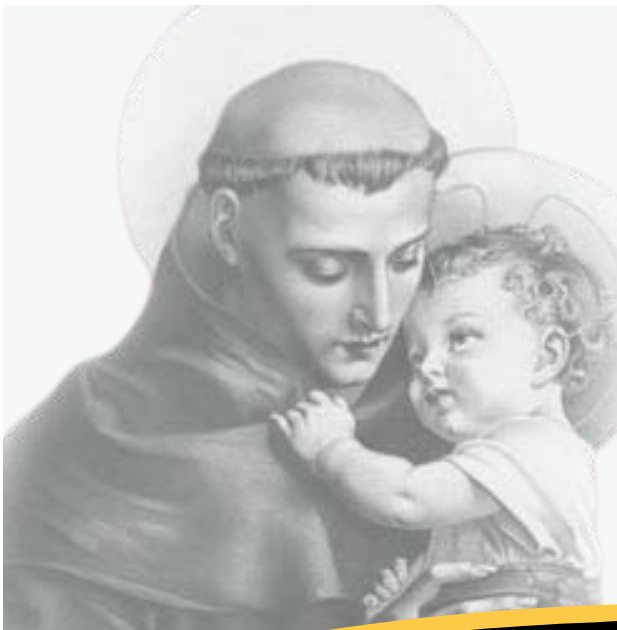
UN MESSAGGIO DEL PRESIDENTE DEL ORDINE FIGLI E FIGLIE D'ITALIA IN AMERICA

Cari fratelli e sorelle, in una massiccia vittoria nella lotta per preservare l'eredità di Cristoforo Colombo, questa settimana il sindaco di Chicago Lightfoot ha perso la rielezione. La comunità italoamericana ha promesso di rispondere, non solo alla sua rimozione delle statue di Cristoforo Colombo a Grant Park e Little Italy, ma anche ai suoi commenti profani all'inizio di quest'anno che facevano riferimento agli italoamericani e ha minacciato di annullare un permesso per una parata italoamericana. Sono orgoglioso che la nostra comunità abbia risposto e si sia unita per il bene futuro della nostra cultura. Continuate a lottare per preservare il nostro patrimonio e non dimenticate di contattare la Commissione per la giustizia sociale per qualsiasi dubbio o aggiornamento da tutto il paese!

Roberto M. Ferrito Presidente, Commissione Giustizia Sociale Ordine Figli e Figlie d'Italia in America

TERREMOTO: TREMA LA TERRA NEL CENTRO ITALIA

Due violente scosse in Umbria, epicentro in provincia di Perugia. Gente in strada, treni sospesi, scuole chiuse. E' avvenuto in una zona ad alta pericolosità, nell'area degli Appennini in cui la crosta terrestre si estende in una sorta di stiramento: è un terremoto "classico", quello di magnitudo 4,4 che alle 16.05 del 9 marzo ha scosso l'Umbria. L'epicentro, a Umbertide, è in un'area dove il terremoto più antico registrato risale al 1593 e dove il più violento, di magnitudo 5,6, c'è stato nel 1984.



ST. ANTHONY'S MASS & *Luncheon*

**Sunday,
June 11, 2023**

12:00pm

\$20.00 | IACC Member
\$25.00 | Non-Member



Reservations: (518) 456-4222 or visit italianamerican.com



I.A.C.C. FOUNDATION

Italian American Community Center
St. Anthony's Shrine
257 Washington Avenue Extension
Albany, New York 12205

2023 IACC SWIMMING POOL SCHEDULE

POOL PHONE 518-380-2066 (to check conditions)

Members MUST have their membership card available while at the pool

Su	Mo	Tu	We	Th	Fr	Sa		Su	Mo	Tu	We	Th	Fr	Sa
May					26-Noon	27		August						
28	29	30	31							1	2	3	4	5
June				1	2	3		6	7	8	9	10	11	12
4	5	6	7	8	9	10		13	14	15	16	17	18	19
11	12	13	14	15	16	17		20	21	22	23	24	25	26
18	19	20	21	22	23	24		27	28	29	30	31		
25	26	27	28	29	30									
July						1		Septembe					1	2
2	3	4	5	6	7	8		3	4	5	6	7	8	9
9	10	11	12	13	14	15		10	11	12	13	14	15	16
16	17	18	19	20	21	22		17-5PM	19	20	21	22	23	24
23	24	25	26	27	28	29		25	26	27	28	29	30	
30	31													

Noon – 8:00 p.m.

10:00 a.m. – 8:00 p.m.

Noon – 5:00 p.m.

IACC Pool Regulations

Proper bathing attire required. No cut-off jeans in the pool.

Clothes and towels are not to be hung on or over the fence.

IACC is not responsible for lost or stolen articles in pool area.

NO running or jumping, profanity, horseplay, or pets permitted.

NO glassware permitted in pool area.

Children under age 12 MUST be accompanied by a parent or responsible adult at all times in pool area.

NO radios, cassettes, or CD players in the pool area.

ALL babies and small children not toilet trained MUST wear a swim diaper at all times.

Children using flotation devices must be accompanied by an adult in the water.

Children using flotation devices are allowed in the shallow end of the pool ONLY.

No smoking in the Pool area.

Guests must be accompanied by a member and must register with the lifeguard on duty.

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I'll Take a Slice?



THE MOST COMMON TYPES OF PIZZA

By JOE SANO

Growing up in Albany's Mansion neighborhood (Myrtle Avenue between Eagle and Philip Street), I was often sent to get bread at Cantalino's Bakery on Philip Street. I gleefully volunteered to go because Mrs. Cantalino would always give me a slice of the tomato pie she always had on the counter. So that's the beginning of this pizza story but it's a story without an ending because folks are always concocting new types of pies and toppings. Many are memorable...some others.... fuhgeddaboutit!

Let's start with the classic- **The Neapolitan Pie**. Flash-back to the 18th century and the poor of Naples discovered something filling, delicious and affordable. The pizza was born. This classic round pie with a thin crispy yet fluffy texture cooked in a wood fired oven between 800-1000 degrees and was usually ready in less than two minutes. It was not designed to handle a lot of toppings because the Napolitano were not able to afford many toppings. It was a simple pie that often had two common versions. One was the Margherita with Pomodoro or San Marzano tomatoes, mozzarella di Buffala, extra virgin olive oil, and fresh basil. Simple ingredients for an amazing pie. Another common twist on the Neapolitan pie is the Marinara that started as a pizza for... well, sailors and fishermen. Marinara is made with the usual pizza crust, pomodoro, garlic, oregano, extra virgin olive oil, and sometimes, anchovies. There are many twists on the Neapolitan pie but it always has a thin crust that many feel must be eaten with a knife and fork (yes, a sin to many).



The Neapolitan Pie

I was raised on the La Siciliana. **The Sicilian**, also known as sfincione (thick sponge), has a thick, extra fluffy crust with a crunchy exterior. It is a square or rectangular thicker crust pie that is covered in tomato sauce and then the mozzarella. Very often this was just a tomato pie like the ones I remember from my youth and are still available at Perreca's in Schenectady and the famous tomato pies of Utica. Sicilian Pies were once found only in bakeries and not pizza shops.



The Sicilian

The Roman Style pizza has lots of sauce, little cheese and a thick crust that resembles focaccia bread. Traditionally, it is usually served al taglio (by the cut) per your instructions. Since you determine the size of the slice, this may be your best option when your diet limits you to one slice.

The Chicago Tavern Pizza is a thin crusted round pie where the dough is rolled out not tossed or spread by hand. It has plenty of sauce and cheese and is cooked to a cracker crisp crust. It is cut into rectangles and some arc shaped slices. The theory here is that with the different size slices it could be shared by many at the local watering hole.



Roman Style



Chicago Pizza

Now it's time to unbox the American versions of classic pizza. With pizza being the number one takeout food for many, there are some real differences when you put an American geographic twist on a pizza. I apologize if your favorite pie is not listed but there are hundreds.

The Chicago Pizza is a deep dish round pie with its ingredients added in reverse. On top of the dough lined pan, mozzarella is placed on the bottom, next comes meat (usually ground beef, sausage), then vegetables, and then the tomato sauce, well away from the dough edge. Sometimes it is sprinkled with Parmesan. Sometimes onions, mushrooms, green peppers, and pepperoni are placed beneath the sauce. It is usually cooked in a gas fired pizza oven for 30-35 minutes. It is seldom sold by the slice and is only handheld by the brave who are not wearing white clothing.



Chicago Tavern Pizza



New York Pizza

The New York Pizza is the famous standard, classic large round pie. It comes in large triangular slices that are elastic enough to be folded in half and have a crispy outer crust. It resembles the Margherita, but it's bigger and a little greasier since it contains more cheese and a mozzarella that is low in moisture. This pizza usually comes with tomato sauce and mozzarella but bianca or white versions (no sauce) are gaining in popularity too. Made usually from a high gluten flour, it can handle many toppings, such as sausage, pepperoni, mushrooms, and anchovies.

Now we have twists on the classic New York pie based on how it is cooked. There are coal fired, wood fired and gas pizza ovens. Each crust will have its own signature look based on the oven used. Coal and wood fired pizza will cook in minutes and leave char marks on the outside edges of the crust. Gas ovens will yield a golden-brown crust with little or no char since they cook at a much lower temperature for a longer time.

The St. Louis Style Pie is a simple concept — a cracker-like crust topped with a sweet, oregano-heavy sauce and gooey Provel cheese that's then cut into squares. You won't find this pie outside of the greater St. Louis area and there are many who say that's a good thing.



St. Louis Style

Detroit Style Pizza is another example of a thick dough rectangular pan pizza. Folklore tells us that auto workers used discarded heavy pans from their shops, greased them up and spread out the thick Sicilian-style crust in the pan and topped it with sauce, toppings, and artery hardening amounts of cheese drizzled all the way to the edge, followed by yet more toppings and red sauce. This concoction is then cooked until the cheese melts and caramelizes over the sides of the pan, giving a delicious, crispy, slightly burnt cheese texture to complement the soft, fluffy pie inside.



Detroit Style

The California Style Pizza originated with Bay Area restaurateurs Ed la Dou and Alice Waters who were trying all kinds of crazy stuff atop New York-style crusts. Wolfgang Puck convinced La Dou to come work for the world-famous chef and the result was a loyal following of those flocking to Puck's restaurants and the many California Pizza Kitchen franchise locations. So, if the pineapple and Spam (shown here) or the smoked salmon pies are your favorite pizzas—God Bless and Enjoy!



California Style

One of the fastest growing popular pies is a New York style pie served as the New Haven Pie. Found in that Connecticut area, it started as a college town favorite. Basically, it is a New York Style pie that is quickly cooked in a coal fired oven. The charred crust is its signature look. Dave Portnoy of Barstool Sports and online pizza review fame, praises these pies. His glowing reviews helped skyrocket the popularity of this coal fired pie. Truth be told, many of the original pizza shops in New York City like Lombardi's have been doing the charred coal fired pie since they opened their doors. I can recall many an evening meeting in NYC where Lombardi pies were our meal. It does not get any better than that! ☐

WOMEN'S LEAGUE

Hello ladies,

May is a month of many celebrations. May Day, college graduations, high school proms, Memorial Day, the start of bocce, pool openings and, of course the most important, Mother's Day. Mother's Day is a celebration honoring the mother of the family, as well as motherhood and the influence of mothers in society. Where would we be without our mothers? I know I have become a strong woman because of my mother, Mary. Even though she is no longer on this earth, I carry her memory with me every day.

The modern American version of the holiday was first celebrated in 1907 by Anna Jarvis, who organized the first Mother's Day service of worship and celebration at Andrews Methodist Episcopal Church in Grafton, West Virginia. Her campaign to make Mother's Day a recognized holiday began in 1905, the year her mother, Ann Reeves Jarvis died. Ann was a peace activist who cared for wounded soldiers on both sides of the American Civil War. She and author, poet and suffragette Julia Ward Howe, author of "The Battle Hymn of the Republic", had been urging for the creation of a "Mother's Day For Peace" where mothers would ask that their husbands and sons were no longer killed in wars. In 1914, Woodrow Wilson signed a proclamation designating Mother's Day, held on the second Sunday in May, as a national holiday to honor mothers.

In Italy, Mother's Day was first celebrated on December 24, 1933 as the "Day of the mother and child" (Giornata Della madre e del fanciullo). It was instituted by the Opera nazionale maternita e infanzia in order to publicly reward the most prolific Italian woman every year. After World War II, Mother's Day was celebrated on May 12, 1957 in Assisi. The celebration was so popular that the following year Mother's Day was adopted throughout Italy.

For our April gathering in the Caruso Room, there were 20 ladies in attendance for a delicious buffet dinner provided by Maria DeNitto. After dinner, we had a brief meeting. Gail Tarantino was the winner of the 50/50. Following dinner, we had a fun and creative time making Spring floral arrangements, led by our talented Tessa Kent.



Due to the schedule conflict of the Yankee game bus trip on May 10th, there will not be a meeting this month. We will gather again June 14th, hopefully outside (weather permitting) or at the pavilion.

Remember it's only 26 days till pool opening!!

Happy Mother's Day,

Georgeann Greene • PRESIDENT



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Marilyn Quadrini
Beth Ramsay
Kimberly Rauh
Virginia Rubey
William Rucinski
Lynn Venditti
Heather Virga
Nancy Zeoli

May Birthdays



Welcome

new members

Marilyn & Nicole Ryan
Heather & Michael Virga
Theresa & Dustin Lewis
Joyce & Jennifer Allegra
Rachael & Michael Mann
Peter & Diane Murrane
Justine & Morgan Buckley
Nicholas & Marcia Siver

I.A.C.C. IN THE COMMUNITY

A luncheon for expectant mothers sponsored by the IACC Foundation was held on Friday, April 21st, at the Stratton VA Hospital. Along with the meal, 13 goodie bags were distributed, which included a specially embroidered USA baby bib made by member Lori Hotaling and donated by the Metallo-Hotaling family.





CAVATELLI WITH SAUSAGE & ESCAROLET

This pasta dish is a simple one, but uses some of the best ingredients and combines great flavors together. My favorite pasta has always been cavatelli and this is one of my favorite ways to make it: Cavatelli with Sausage and Escarole. My grandmother was a big fan of escarole, greens in general, and would put them in as many dishes as she could.

I hope you like it as much as I did.

Prep Time: 5 minutes
Cook Time: 20 minutes



Ingredients

- 1 lb of cavatelli
- 12-15 oz of fresh escarole (chopped and washed)
- 1 lb of sweet or hot Italian sausage
- 1/4 cup of extra virgin olive oil
- 5 large cloves of garlic (chopped)
- Pinch of salt & pepper

Instructions

1. Bring a medium saucepan full of salted water to a rolling boil. Add the pasta and escarole. Continue to boil until the pasta and escarole float to the top, about 5-7 minutes.
2. Remove the sausage from the casing and leave in large clumps.
3. In a sauté pan, heat olive oil over medium-high heat. Add the sausage and fry for about 3 minutes or until partially cooked. Then add the chopped garlic, salt and pepper and cook for 3 minutes until the sausage and garlic are brown. Do not burn the garlic.
4. Drain the pasta and escarole. Add the escarole and pasta to the sauté pan and give it a good mix with the sausage, garlic, and oil. Let it simmer on low heat for about 3 minutes to combine all of the flavors.
5. Taste the dish to see if you need to adjust the salt and pepper. If it does not have enough of a garlic taste you can also add some granulated garlic. Be sure to mix it well so all the flavors come together.



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



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