

April 2016 Issue 507

Fashion & Flowers
The Mother Daughter Luncheon & Fashion Show



years. It's so much fun to hear the stories of generations of our women who have participated in this event over the years.

This occasion proves to be the one of our most profitable events and the Women's League is able to pay-it-forward in so many ways in our own club, Foundation and in the community. The Women's League has been able to donate money to the Italian American Community Center Foundation for events there to continue our traditions like Ferragosto, to our club pool for new umbrellas and furniture and to the bocce leagues for the courts. In the community, we have been very active in our donations to several charities, including the Ronald McDonald House, Uncle Shawn's Hugs, Catholic Charities and to several women's shelters as well as orphanages in Sicily.

The "Fashion and Flowers" Luncheon will begin at 12:30 and Fashions by Marshall's will be immediately following. Luncheon includes your choice of entrée: Grilled Salmon Bruschetta, Chicken Française, or Eggplant Parmigiana for \$25. Little ladies under 12 are free and includes Chicken Tenders and Fries and Vegetables. There will also be wonderful prizes raffled off for all to enjoy. This is a wonderful afternoon for all women to enjoy and I hope many of you come to begin your tradition.

The Luncheon starts at 12:30pm, with the fashion show immediately following. The price to attend is \$25 per person. If you are interested in attending, please call the I.A.C.C. Membership Office by April 20th (518-456-4222) or register online











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It's almost summer. Are you ready? We've got a ton of amazing upcoming events planned at The Club this summer. Check out some of our fun, signature activities!



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257 WASHINGTON AVENUE EXT. ALBANY, NY 12205 (518) 456-4222



IACCOFFICE@ITALIANAMERICAN.COM

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TAKE HOME TREVISO!

No need to cook tonight! Give yourself some extra time! Let the Chef's at Treviso take care of everything. Every Thursday you can <u>Take Home Treviso</u> to your family! Complete dinner for six people to include our famous chicken parmigiana, penne with tomato sauce, mixed green salad with our house dressing, fresh baked rolls and butter and to make the package complete, Villa Italia's Italian Cookies! Pick up hot and ready to eat between 5-6pm for ONLY \$29.95 plus tax, that's only \$5 per person!

Pre-orders only, orders to be placed before 4pm. Vegetarian Option substitution available upon request. Available Thursday nights only, at Treviso by Mallozzi's on Washington Ave Ext.

CALL NOW! 518.456.0292

President's Message



Welcome Spring! It is the season of rebirth and soon our club will be busy again with our outdoor activities. The pavilion will be going through repairs and renovations, the bocce leagues will be starting and the pool will soon open.

I urge everyone to please attend and support our Women's League annual Mother Daughter Fashion Show Luncheon on April 24. This is the largest fundraiser our Women's League does throughout the year. The funds raised from this event allow our Women's League to donate to various worthy charities.

Jim Sano has informed me that we will be opening the pool a week early just for a special pre-opening party. The purpose for this pre-opening party is to promote and introduce the club to family and friends that are not yet members. Please see Jim's announcement in this issue for all of the details. In addition our annual Yankee Stadium baseball trip will be a day game on Wednesday, June 22nd. The Yankees will be playing the Colorado Rockies, starting at 1:05pm. The member price is \$40 and the non-member price is \$45. Please check out the event calendar this issue or call the office for more details on these events.

In closing, I would like to express my sincerest thanks to all of those that were involved in staging our successful March events, such as Italian Language classes, our annual Saint Patrick's Saint Joseph's Mass and Brunch and shopping trip to Arthur Avenue. Our members put forth such great effort and many hours of planning for these events to be successful. These events are the lifeblood of what makes this organization so enjoyable. For that, we all owe them a great deal of gratitude. I hope to see you all enjoying the outdoors this Spring.

CAIN SCAL ZO

ITALIAN AMERICAN COMMUNITY CENTER PRESIDENT



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Treasurer \sim Joan Wallis 389-6090

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SIAMO QUI

Editor ~ Lynda Scalzo Art Director ~ Kathryn N. Sano

Advertising \sim Dominic Indelicato



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Social Calendar



APRIL 2016

- **4** ∼ I.A.C.C. Group Bowling 6:30pm
- **4** ∼ Intermediate Italian Language Class (Session #2) 7:00-9:00pm
- **6** ∼ I.A.C.C. Foundation Meeting 6:30pm
- 7 ∼ Chair Yoga 6:30pm
- **11** ∼ I.A.C.C. Group Bowling Dinner At Treviso 6:00pm
- 11 ~ Intermediate Italian Language Class (Session #3) 7:00-9:00pm
- 13 ~ I.A.C.C. Women's League Meeting 6:30pm
- **14** ∼ Chair Yoga 6:30pm
- 18 ~ Intermediate Italian Language Class (Session #4) 7:00-9:00pm
- **20** \sim I.A.C.C. Board Meeting 6:30pm
- **21** ~ Chair Yoga 6:30pm
- **24** ~ Mother/Daughter Luncheon & Fashion Show 12:00-4:00pm
- 25 ~ Intermediate Italian Language Class (Session #5) 7:00- 9:00pm
- **28** \sim 55+ Club Meeting & Luncheon 12:00pm
- 28 ~ Chair Yoga 6:30pm

MAY 2016

- 02 ~ Intermediate Italian Language Class (Session #6) 7:00-9:00pm
- **05** ~ Chair Yoga 6:30pm
- **09** ~ Intermediate Italian Language Class (Session #7) 7:00- 9:00pm
- 16 ~ Intermediate Italian Language Class (Session #8) 7:00- 9:00pm
- **21**~ Member Exclusive: Pool Pre-Opening Party 12:00-6:00pm
- **28**~ Pool Season Starts / Opening Weekend 12:00

JUNE 2016

22~ Yankees Game / Arthur Avenue Bus Trip 8:00am-9:00pm



Bowling Nights With The J.A.C.C.

Bowling Nights have been a great success. Come join the fun!

The I.A.C.C. has been hosting Bowling Nights every Monday at Westlawn Lanes on Western Ave. at 6:30pm. This is a great event for all I.A.C.C. members and non-members to enjoy.

The <u>last night</u> of the 2016 Winter Bowling season is Monday, April 4. The price is \$3.50 a game and \$2.00 to rent the shoes. We will have a get together for all of this season's participants the following week at Treviso on Monday, April 11th at 6:00pm. If you are interested in attending group bowling or the Treviso post-bowling gathering, please call Maria Marchio at 438-9067 to reserve your spot.

Everyone who has attended Bowling Nights With The I.A.C.C. enjoyed themselves, and everyone has had tons of fun socializing with each other. We hope to see you there!







<u>55+ Club</u>

By: Maria Marchio

All members are invited to join Carol Mann, Sharon Patrei and myself to discuss our upcoming 55+ Club events and trips at our meeting on Thursday, April 28 at noon. It will be upstairs in the Board Room and lunch will be provided.

Please call Maria Marchio at 438-9067 to make reservations.

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Arthur Avenue: The Real Little Italy

By: Jim Sano



"It was a great trip!" "It was so much fun to shop, eat too much, and experience all the rich Italian culture." "Thank you so much for organizing the trip to Arthur Avenue." These were just a few of the comments we received regarding the bus trip to Arthur Avenue. Everyone had a wonderful time and they are looking forward to bringing their family again next year.



This year's trip to Arthur Avenue was extra special because it fell on March 19, Saint Joseph's Feast Day. People from near and far flocked to the pastry shops, such as Egidio's and DeLillo's to buy Zeppole de San Giuseppe or Sfingi de San Giuseppe in addition to the traditional Easter Riccota pies. Besides shopping, many people either ate lunch at the great restaurants. Some of the favorites were Dominick's, Mario's and Emilia's.

I have been going to Arthur Avenue since I was ten years old, and my family has been going there since my Uncle Ben attended Fordham University in the 1930's. Arthur Avenue, New York City's real "Little Italy," is known for its authentic and delicious Italian food and its old-world charm, community pride and welcoming atmosphere. Many people have never heard of this place, while for

others, its home away from home. The heart of the Bronx's Little Italy, is the area where Arthur Avenue and East 187th Street intersect. I consider it the real "Little Italy," because it has not changed much since its early beginnings. I love doing this trip every year and connecting people to some old world charm and Italian American customs, food and culture.

So many of the long tenured specialty stores which stock high-quality, low-cost Italian delicacies, like Teitel Brothers grocery store Biancardi's butcher shop, Calabria Pork store, Borgatti's Ravioli & Egg Noodles, Madonia Brothers Bakery, Casa Della Mozzarella and Cosenza's Fish Market, had lines out into the street of customers waiting to purchase their fine products.







If you have never experienced Arthur Avenue, I encourage you to come next year. Be sure to make your reservations early, because there are many "regulars" that come every year. Mark your calendars, next year's trip will be Saturday, April 8, 2017.



Hello Ladies.

As Easter passes us, the Women's League proves yet again, what fun and camaraderie we can have, complete with our "Parade of Easter Bonnets." So many of the women really tapped into their artistic abilities to decorate their hats!





This month we will take a minute to slow down and de-stress with "Chair Yoga." If you haven't tried this yet, this is your chance to see if it's for you. Tracy Swanson, our yoga instructor, will show us a few exercises and poses that will prove useful to you in your everyday life. After a few years of doing this yoga, you find that it is a most relaxing, peaceful experience. You realize during your day that you are breathing better, sitting and standing taller and managing your stress levels better. I hope many of you join us.





Preparations for our Mother/Daughter Luncheon and Fashion Show are in full swing. It is scheduled for Sunday, April 24, 2016 at 12:30. Details and the menu are in this issue, so take a moment to review the information and make your reservation. It is the Women's League premier event and it would be great to see everyone there!



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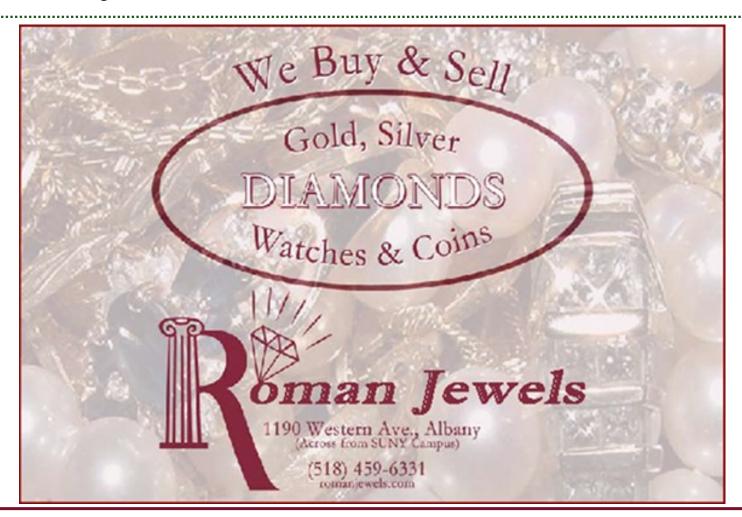
I also want to take a moment to remind all women in the club that the Women's League will be holding elections for officers in June. Anyone, and I mean anyone can and should try their hand at being an officer in this wonderful League. If you think you would like to try, please give me a call. President, Vice-President, Secretary and Treasurer are all open positions. As someone who has held each of these positions, I can tell you that it's always been fun and not hard work at all.

Our meeting is on Wednesday, April 13, 2016 at 6:30pm. We will have our yoga session before dinner for about 20 minutes. This month we are having "Parm-Night" with entrée selections being Chicken or Eggplant Parmigiana with vegetables. We will have pasta served family style and dessert will be Tiramisu. Please make your reservation by calling Maria DeNitto at 456-2216, by Sunday, April 10, 2016. Cancellations will need to be in by Monday, April 11th and the cancellation policy remains in effect. The price also remains at \$20.00.

Hope to see many of you then!

Donna Zumbo

Women's League President



SUMMER AT THE I.A.C.C.

Get ready for summer! Here are some of our amazing upcoming summer activities.

Bocce Leagues Are Starting Soon

Men's Bocce

The men's bocce league plays on Mondays at 6:30 pm.

Any new male bocce players should contact Jim Sano at: (518) 438-4631



Women's Bocce

The women's bocce league plays on Tuesdays at 6:30 pm.

Any new female bocce players should contact Donna Zumbo at: (518) 424-7463

The Game of Throws is Back!

Fun In The Sun At The Pool



Friday Nights At The Pavilion



Yankees Bus Trip



Ferragosto



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Fennel Almond Pesto with Whole Wheat Spaghetti

I love experimenting with different greens for making pesto sauce. I came up with this dish around Christmas time when I had some fennel for other dishes I was making on Christmas day. After the fennel bulbs were chopped up and gone.

I still had a bunch of the leafy green part (called fronds). It seemed like a sin to throw them away and thought that I must be able to come up with a way to use them. I discovered that fronds are not only edible, but just as nutritious and also have a ton of flavor! I thought they would make a great green for pesto sauce, and I decided to add almonds for a crunchy texture. The end result was amazing!

Pesto Sauce Ingredients:

- * Green, leafy fronds from 2 fennel bulbs (about 2 cups chopped)
- * Extra virgin olive oil
- * 2 cloves of garlic
- * Handful of raw almonds
- * 1/2 cup of grated Parmesan cheese
- * Salt and cracked black pepper

Put the fronds, almonds, and cheese in a food processor. As the food processor is running, drizzle extra virgin olive oil through the top food chute opening until the pesto becomes creamy. Once you've reached a creamy texture, taste the pesto and add salt and cracked black pepper as needed.

In a separate pot, bring salted water to a boil and cook whole wheat spaghetti according to box instructions. Drain spaghetti and mix with the fennel pesto sauce. Garnish with extra grated parmesan cheese and rough chopped raw almonds.

Buon appetito!



For Other Great Recipes By Nata Paglialonga Visit: http://www.TheMangiaMom.com



About The I.A.C.C. Foundation

What Is The Foundation?

The I.A.C.C Foundation is a 501c3, nonprofit organization that works closely with the Italian American Community Center (I.A.C.C) to advance, celebrate and preserve the Italian culture and heritage while helping families rediscover the great strength to be found in these traditions.

What Does The Foundation Do?

The Foundation's fundraising efforts have aided us in sponsoring numerous events and programs, such as Italian language classes, Venetian Carnevale, Ferragosto, and other traditional Italian festivities. Through our many annual cultural programs and events, we are connecting a new generation of Italian Americans with traditions and an ethnicity which has been all but lost in today's world. With your ongoing support, the Foundation can continue to do this good work for generations to come.

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FACEBOOK:

FACEBOOK.COM/IACCFOUNDATIONALBANY



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THE ST. PATRICK'S & ST. JOSEPH'S MASS & BRUNCH

BY: FRANK ZEOLI



Did you know Saint Patrick was Italian? Yes, St. Patrick was Italian by heritage. His parents, Calphurnius and Conchessa, were Roman (Italian) citizens living in Britain, most likely Scotland. Calpurnius, Patrick's father, was a high Roman diplomat living in England, but a Roman citizen. His area was captured at one point by the Irish and he was forced into slavery. At 21 years old, he escaped slavery. He made it back to Rome to find that most of the Roman Empire had been lost. After some time, he felt that God was calling him back to Ireland. He then spent 10 years in France studying religion when Pope Celestine made him a Bishop. He later became known as the patron saint of Ireland.

St. Joseph on the other hand, was not Italian; however the Italian people have adopted him as one of their own. The tradition, as told by many Sicilian-Americans, dates back to medieval times in Sicily. The legend is told that a drought came to the island in the 1600's and created a great famine. With no rain, no crops and no hope, Sicilians turned to St. Joseph. They prayed to him and promised that if he ended the drought, in return, they would dedicate a feast day to his name. St. Joseph, the protector of the family, answered their prayers. To honor him, after harvesting their crops, they prepared a grand feast and invited the less

fortunate and homeless to dine with them. They would repeat the tradition for years to come affectingly calling it St. Joseph's Table.

On Sunday, March 13, 2016, the IACC Foundation honored these great saints with our annual St. Patrick & St. Joseph's mass and brunch; where we prepared our own St. Joseph's Table.



We were again honored to host Bishop Edward Scharfenberger as our celebrant. His homily was moving and gave us a greater understanding of who we are as Christians especially during this Lenten season. We are truly grateful he was able to join us again this year. During the brunch we presented him with a membership to our club so, like St. Joseph, he may truly become one of us.

The mass started at 10:30 a.m. with the brunch immediately following. Nearly 100 people dined on, scrambled eggs, bacon, sausage, baked ziti, cauliflower/broccoli fritters, corned beef & cabbage w/carrots & potatoes, pasta cece, fresh fruit, danish, pastry and to top it off "Zeppole di San Giuseppe" a traditional dessert served only in honor of St. Joseph's Day and found on many St. Joseph's Tables.

I want to say "grazie" to each and every one who attended this blessed event, especially committee Chairwoman Santa Pasquini, Donna Zumbo, Marylou Marando, Maria Marchio and Jim Sano. In addition, this event would not have been possible without the support and generosity of the Mallozzi family and their staff.







Finding Our Immigrant Ancestry by Angelo F. Coniglio

The Three Dimensions Of Genealogy

Genealogy entails more than tracing a single line of ancestors, even though that line may go very far into the past. I'll interrupt my analysis of www.Ancestry.com to discuss my approach to genealogical research. I like to think of genealogy as having three dimensions, which I characterize as *backwards*, *sideways*, and *forward*.

A simple example: Researching your parents is backwards genealogy; researching your siblings is sideways genealogy, and researching your children is forward genealogy. Even this simple example can quickly become complex. If you go sideways to include your siblings, then to be complete, your tree must go forward for each sibling, and include their children: your nieces and nephews. If you go backwards to detail your parents' lives, you must go sideways to chronicle your aunts and uncles, then forward again, to account for your first cousins.

I have encountered many folks who have a simplified view of genealogy. They are interested in determining a family tree that traces direct ancestors with their father's surname (use 'Smith' as an example), and are happy and proud when they have the name and information of Smiths back to their fourth- or fifth-great grandfather 'Smith'.

Here's what they overlook: say we consider your fourth-great grandfather. That's six generations back (parents: 1 generation; grandparents: 2 generations; great-grandparents: 3 generations; second-great grandparents: 4 generations, etc.) Add 2 to the number of 'greats' to determine the number of generations back. Now, six generations back, barring intermarriages, you had *sixty-four* fourth-great grandparents (32 couples)! You have only 1/64 of the "blood" (or DNA) of your fourth-great grandfather 'Smith'. Those other 63 fourth-great grandparents, each with different surnames, each contributed an equal portion of your ancestry, even though they didn't all have the surname Smith.

So to be complete, your tree of direct ancestors must go *backwards* for *every line* of direct ancestor, male or female. If you go to the sixth generation back, that's not just your six ancestors named 'Smith'. The number doubles in each generation, and adding the ancestors from each, by the sixth generation that gives a total of ninety-six, encompassing as many as sixty-four different surnames.

Now, for the *sideways* **part.** Those 32 couples from six generations back likely had siblings, and they, in addition to your direct ancestors, were your relatives. In fact the siblings of your ancestors in *each* generation were (or are) your blood relatives. These are called *'collateral lines'*; that is, they are not your *direct* ancestors, but, for example, your fourth-great uncle, or your second-great aunt, etc.

From the collateral lines, *forward* genealogy will reveal the children of all the siblings of your direct ancestors in each generation, leading to 'fifth cousins', 'third cousins once removed', and so on. Many of these offspring of collateral lines could be alive today, so that you may have relatives that share the bloodlines of not only that fourth-great grandfather 'Smith', but of your other 63 ancestors from that generation.

Another trait of some researchers is that they may show no interest in generations that they don't remember: "I don't care about my great-grandmother: I never knew her." They may want to know all about ancestors or relatives who they knew: "where did my uncle live as a boy?"; or "how did my aunt wind up in Chicago?", and so on. They may be concerned with the most minute details of their known relatives'

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lives, yet care less whether their *earlier* ancestors came from Russia, China, Italy, or the Moon! That's admirably tolerant, but I feel they miss a lot by not extending their trees back in time. Doing so can help gain a perspective of the persons to whom you owe your existence, and the ethnic, social and regional forces that shaped them (and so, shaped their children and their children's children, and ultimately, *you*, yourself.) To the same ends, if you're truly interested in your heritage, you should research *sideways* and *forward*, to identify living relatives who share that heritage.

Doing three-dimensional genealogy can help you to extend your family tree in all directions. If you know your fourth-great grandfather was James Smith, and you know his siblings' names, but you are unable to find his birth record, look 'sideways' for the birth records of his siblings. If you know James Smith's sister was Rosa, and you find Rosa Smith's birth record, then Rosa's parents were James' parents. These would be your *fifth-great* grandparents, and you have gone *backwards* in time, by going *sideways*!

Coniglio is the author of the book, *The Lady of the Wheel*, inspired by his Sicilian research. Order the paperback or the Kindle version at: http://bit.ly/AFCGen to gain insight into and obtain helpful hints about genealogic research. If you have any genealogy questions or would like him to lecture to your club or group, please email him at: genealogytips@aol.com.



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CONDOLENCES

It is with great sadness that we report the loss of Margaret Sano, wife of past I.A.C.C President Ben Sano and mother of members Jeannine Scavullo and Stephen Sano.

Our deepest sympathy is sent to the entire Dominski family on the loss of Joseph Dominski, husband of Concetta and father of Christopher Dominski and Gina Erno. Concetta is the niece of Isabel and Nick Mancini and Anne Kenneston.

It is with great sorrow that we report the loss of one of our longtime members, Clara M. Ferrarese (wife of pre-deceased member Mario Ferrarese). She is survived by I.A.C.C. member Catherine Saglinbeni and her children Rina R'Aurizio and Dino Ferrarese.

It is with great sorrow that we report the loss of Mary Salerno, mother of I.A.C.C. member Rachelle Salerno.

We would also like to extend our deepest sympathies to Josephine Sano for the loss of her sister in-law and Jim Sano for the loss of his aunt, Joan Autilio.

Please contact Anna Acconi at: aacconi111@aol.com if you would like to share any special announcements in the Siamo Qui.

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Jacqueline C. Fontaine, Associate Broker, GRI Relocation Specialist & Residential Marketing Expert

The real estate market has had its ups and downs over the past few years and we are very happy to say that we had a significant increase in business over the prior year. This was the result of hard work and taking care of our clients and their referrals by our Awesome Team. As a way of saying "Thank You", I want to offer you a cash reward of up to \$500* when buying or selling a home.



* conditions apply

Contact Jacquie at 518-339-0163

or by email at JacquieFontaine@gmail.com or visit my website at www.jacquiefontaine.com

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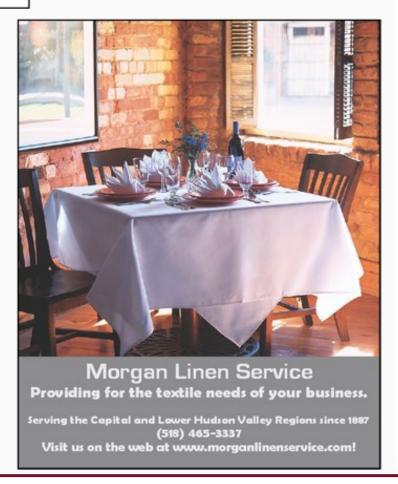




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SUMMER AT THE I.A.C.C.

2016 IACC Swimming Pool Schedule

POOL PHONE 690-7258 (to check conditions)

Members MUST have their membership card available while at the pool

Su	Мо	Tu	We	Th	Fr	Sa
MAY				10-10-		
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Su	Мо	Tu	We	Th	Fr	Sa
JULY		-			1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

Su	Mo	Tu	We	Th	Fr	Sa
JUNE			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

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

10:00am - 8:00pm
3:30pm – 6:30pm
12:00pm – 8:00pm
12:00pm – 5:00pm

Su	Мо	Tu	We	Th	Fr	Sa
SEPT				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

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SUNDAY BRUNCH AT TREVISO





Sundays in Albany are a little bit more delicious! The Italian American Community Center of Albany and the talented chefs at Treviso offer a Sunday brunch extravaganza. Executive Chef Ryan Huneau's menu features a chef's carving station, fresh Belgian Waffles, warm doughnuts, continental breakfast pastries, warm muffins, omelet station, and much, much more. Brunch runs from 10:30 A.M. — 1:30 P.M.



Treviso is located at 257 Washington Avenue Extension.

For more information please call the Treviso office at: (518) 456-0292

REMINDER TO ALL MEMBERS

Please be sure to carry your membership card with you at all times and present it when dining at Treviso. If you do not bring your membership card with you to either The Sunday Brunch Extravaganza or The Monday Night Grand Buffet, you will not receive your IACC membership discount.



The Italian American Community Center

The Italian American Community Center & I.A.C.C. Foundation Newsletter

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FORWARDING SERVICE REQUESTED

Join The Italian American Community Center

** The Capital District's Premier Social Club **









The Italian American Community Center, founded in 1971, is an organization dedicated to serving anyone and everyone who love all things Italian!

As a member of The I.A.C.C., you receive exclusive access to a wide variety of events and activities, special discounts and promotional opportunities, along with the most up to date news about the Italian American culture and community.

(Call (518) 456-4222 To Join Today!