

ISSUE 557

JUNE 2020



Time to Rise!

REOPENING SUMMER 2020

HAPPY FATHER'S DAY



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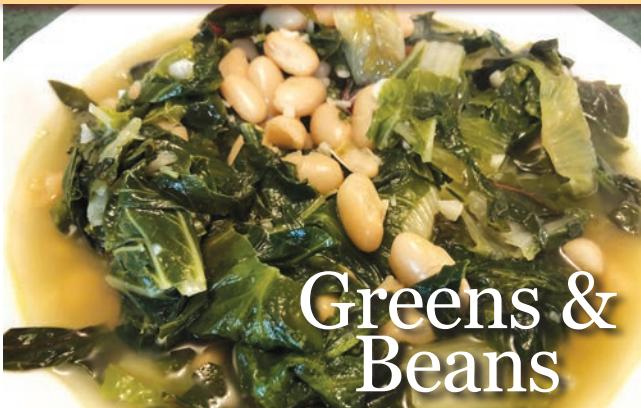
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Mangia Bene, Viva Bene

By FRANK ZEOLI



Greens & Beans

My grandmother introduced me to greens and beans at a young age and I always looked forward to it. All Italian families made greens and beans so what made my grandmother's so special? I think it was because she used to switch it up all the time. She would always use more than just escarole. She would add bok choy and swiss chard. On occasion, she would even use

kale and collard greens. To make it more of a meal, she would sometimes add pancetta, bacon or even sausage. No matter how she made it, she always used plenty of garlic and it was always delicious. Greens and Beans was a dish that knew no season in my house. My grandmother would make it all the time. She used to say, "greens are good for you whenever you eat them".

Thank You Jim

It is amazing to think that this club of ours is almost 50 years old. From the day it opened its doors in 1973 to today, there have been a lot of physical changes to the building and grounds as well as many people that have come and gone along the way. Very few can say: "I have been here since the day we opened". Equally, there are few families that can say they have a 3-generation membership in the club. Jim Sano can say that. His parents, he, and his wife Nancy and now his daughters are proud to say they are an IACC family.

Jim's accomplishments at the club can be seen in so many places whether it is the elevator installation, renovating the bocce courts, or restoring the lions in front of the building; Jim Sano's influence can be seen everywhere. It is especially evident at our swimming pool.

The year 2020 marks the 40th year Jim has overseen the pool and pool activities at the club. In 1980,

Nick Mancini hired Jim as the pool director and over the past 40 years Jim has worked tirelessly to ensure our pool was a comfortable, safe, and fun place to beat the summer heat. In his tenure, he has supervised 150 employees and has overseen several maintenance projects that have kept the warm, inviting, and fun atmosphere at the pool. He has extended the pool season and started family style BBQ pool parties. He has been diligent in his annual CPR/fitness testing for not only himself but also his employees. We should be proud that under Jim's leadership we have never failed a pool inspection and last year, thanks to his CPR training, he and his lifeguards saved a member who was in distress at the pool.

As members of the Italian American Community Center, we should be proud of everything Jim has accomplished on our behalf. The pool and the club would not be the same without him.

Happy 40th Anniversary Jim Sano!!!!

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ingredients

- 1/3 cup of chopped garlic
- 1/4 cup of olive oil
- 1 head of escarole
- 1 bunch of swiss chard (green leaf only)
- 1 bunch of bok choy (green leaf only)
- 2 cans of cannellini beans (about 2 lbs.)
- 4 cups of chicken broth
- 1 t of kosher salt
- 1/2 t of black pepper

Instructions

1. Chop the escarole, swiss chard and bok choy into small bite size pieces. Wash them twice and place all together in a large bowl.

2. In a large sauté pan, heat olive oil over medium-high heat. Add chopped garlic and cook for 3 minutes until garlic browns a bit. Do not burn the garlic.

3. Add the greens and sauté together with garlic about 4 minutes until the greens begin to wilt.

4. Add the chicken broth, cannellini beans, salt, and pepper. Let cook for 20 minutes, stirring frequently.

If you like a little spice you can add crushed red peppers flakes. Add them to the pan when sautéing the garlic in olive oil.

Serve hot with a slice of good Italian bread and some parmesan cheese.

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

40 years ago...



PRESIDENT'S MESSAGE



I trust this message finds all in good health and good spirits. There is an old coaching axiom that goes like this, "If ifs and buts were candy and nuts, everyday would be Christmas". What that means in our current condition is that your guess is as good or better than mine as to when we'll reopen. I have been driving myself, and all within range, crazy about possible scenarios as to what comes next as we begin to reopen. All I know for certain at this point is that sit-down dining establishments may open in Phase 3. We are currently in Phase 1. The guidelines, which must be adhered to in Phase 3 for NYS, have not been completed at this time. Until they are, what has been done in other states is irrelevant.

The Mallozzi Group has left the premises and we thank them for their 15 years of service to our members. Our new tenant, 2Shea Catering, has been onsite every day since May 1st preparing for the reopening. They have done a lot of work organizing, cleaning and renovating their offices and will soon begin some construction on the first floor. Their desire is to hit the ground running the minute we can reopen. I would like to provide a date, but I cannot. I can say that this will be part of Phase 3 reopening when that occurs. The same is true of our popular Friday Nights at the Pavilion. We will soon be preparing the area for the season and will follow whatever guidelines are given to us. We hope that all will come out and support these ventures. The building will also reopen to members during Phase 3.

The pool is an entirely different entity. We have been given permission to prepare the pool for opening but the pool and bocce remain part of Phase 4 (recreation) reopening. The pool and staff will be ready to open as soon as this phase is reached.

As I previously stated, if you are on Facebook, follow us for the most updated information. We will also send out messages via our email system so please make sure we have a current email address for you.

The Board of Directors and I greatly appreciate not only your continued support during these difficult financial times but your patience as well. Soon we will be together again. Stay safe and Happy Father's Day.

JIM SANO
ITALIAN AMERICAN COMMUNITY CENTER - PRESIDENT



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WOMEN'S LEAGUE



*H*ello Ladies,

As the weather begins to get warmer, I am hoping that we are starting to get on the road back to getting together again as a group at the pool, in the Pavilion for those wonderful Friday nights with all of that delicious food, as well as on the bocce courts

and at our Women's League meetings. During these challenging times, I hope that you are all staying healthy. Personally, I miss getting together with everyone and sharing great times.

For the upcoming events, we can look forward to our barbecues at the pool and the fun water aerobics led by Michele Sano. I have confirmed with her that, depending on the Pandemic, she will be leading us on July 8, 2020. Please start thinking about what delicious food items you would like to make and share with the group for the barbecue.

This is a shorter article since we do not have a meeting planned for June.

We will get through these challenging times and will come out as being much stronger people for having gone through them and having learned how tough we all are.

Please Be Safe and Be Healthy.

See you all soon.

Gretchen VanValkenburg
President



REGIONS OF ITALY



Piedmont/Piemonte (Piedmont will be used) is a region in northwestern Italy. It is the nation's second-largest region and borders Switzerland to the northeast and France to the west. It also borders the Liguria region to the south, the Lombardy and Emilia-Romagna regions to the east and the Aosta Valley region to the northwest.

It has an area of 9,808 square miles and a population of 4,377,941. This area is home to one third of the population of Italy!

The name Piedmont comes from the medieval Latin word Pedemontium or Pedemontis meaning "at the foot of the mountains". It is surrounded on three sides by the Alps with the highest peaks and largest glaciers in Italy. The capital of Piedmont is Turin.

Turin derives its name from the Celtic word tau which means mountain. Turin was founded almost 2400 years ago by a Celtic tribe, the Taurini. In Italian, Turin means "little bull". The bull is still part of the city standard (flag) to this day.

A Quick History Lesson

Piedmont was inhabited in early historic times by Celtic-Ligurian tribes such as the Taurini and the Salassi. They were later subdued by the Romans (c. 220 BC) who founded several colonies there including Augusta Taurinorum (Turin) and Eporedia (Ivrea). After the fall of the Western Roman Empire, the region was successively invaded by the Burgundians, the Ostrogoths (5th century), East Romans, Lombards (6th century), and Franks (773). In the 9th–10th centuries, there were further incursions by the Magyars, Saracens and Muslim Moors. At the time, Piedmont, as part of the Kingdom of Italy within the Holy Roman Empire, was subdivided into several duchies.

In 1046, Oddo of Savoy added Piedmont to their main territory of Savoy, with a capital at Chambéry (now in France). Other areas remained independent,

such as the powerful municipalities of Asti, Alessandria, Saluzzo and Montferrat. In 1280, when Turin was finally conquered by the Savoy family dynasty, its regional prominence began. The history of Turin for the next 600 years is wedded to that of the House of Savoy. Emanuele Filiberto, a Duke from the House of Savoy, made Turin the capital of his duchy in 1560. Emanuele founded the order of the Knights of St. Maurice with the Pope's blessing. The Sacred Shroud of Turin, a cloth which is said to bear the likeness of Christ, was brought to the city during Emanuele's reign. Emanuele Filiberto's great-grandson, Carlo Emanuele II, was also a defender of the faith. He helped eradicate the Waldensian heresy from the Piedmont region and assured that Turin would remain a Catholic city.

The Savoys are also credited with bringing art, culture and architecture to Turin. The Italian royal family certainly spared no expense to make Turin beautiful. To this day, the vestiges of Savoy rule can be found in the palaces, the grand boulevards, squares and streets of Turin. During the 17th century, Turin became quite the center for Baroque architecture in Europe. It is still largely regarded as one of the finest Baroque cities and attracts many tourists for this reason alone. Despite their best efforts to 'Italianize' the city, Turin's layout is more often compared to Paris than to any Italian city.

The Congress of Vienna resulted in the re-creation of the Kingdom of Sardinia when the late 17th to early 18th Century French occupation ended.

Piedmont was a springboard for Italy's unification in 1859–1861 following earlier unsuccessful wars against the Austrian Empire in 1820–1821 and 1848–1849. This process is sometimes referred to as Piedmontisation.

In 1861, the House of Savoy became the rulers of Italy. Vittorio Emanuele II was crowned king. During this time, Turin was the capital of all of Italy and, as one can imagine, a center for Italian nationalism. Vittorio

Emanuele II ruled over a ‘united Italy’ as well as Sicily due to the successful conquests of his predecessors. In 1864, the capital moved to Florence. Rome became Italy’s permanent capital in 1871. When the Italian capital was moved to Florence and then to Rome, the administrative and institutional importance of Piedmont was deeply reduced and the only remaining recognition to Piedmont’s historical role was that the crown prince of Italy was known as the Prince of Piedmont. The Savoy would reign over Italy until the end of the Second World War when a national referendum chose the Republic as the national form of government. However, the family’s rule upon the country had in truth ended with the advent of Fascism and the power of Benito Mussolini.

Cuisine and Wine

Piedmont is one of the great wine-growing regions in Italy. With over 170,000 acres of vineyards, it produces some of Italy’s best and most robust red wines. Such names as Barolo and Barbaresco are world famous, long-aged and intense wines along with the local favorite, Barbera D’Asti, a delicious and affordable wine to accompany most meals, with a fast-growing international recognition.

Piedmont is renowned for its most famous grape variety of the region, the thick-skinned Nebbiolo. For many, the Nebbiolo wine is the greatest wine from Piedmont. Nebbiolo is a high tannin grape with red cherry, tar, and rose flavors. The Nebbiolo wines of Barolo are barrel-aged for at least 18 months and are released after a total of 3+ years. White wines of Piedmont feature Asti Spumante, a fully bubbly sweet sparkling (“Spumante”) wine and Moscato d’Asti, a barely bubbly (“Frizzante”) wine.

La Cucina Piemontese is a mixture of rich French-influenced (think butter) cuisine centered on the former

royal court in Turin coupled with humbler peasant seasonal hearty food.

No meal will start without several antipasti (appetizers), both hot and cold, giving the chef

the chance to show off one’s skills. The first course can be a risotto dish, since rice has been grown on the flood plains of the Po River around Vercelli for centuries, agnolotti, the local stuffed raviolis (homemade of course) or tajarin, thin homemade tagliatelle. Piedmon-



Rare Barolo - Yours for \$1650



Brasato al Barolo

tese recipes often feature their prized cattle. The main dish may be Brasato al Barolo, braised beef cooked in Barolo wine, bollito misto, a huge array of boiled meats with relishes or vitello tonnato, a summer dish of cold roast veal with tuna sauce. The beef may also be grilled or roasted. Veal calves, lamb and kid are also popular red meats. Game birds, poultry and rabbits round out the selection of meats in the diet.

A winter specialty which can be served as a starter, main course or entire meal is Bagna Cauda, a hot dip made from anchovies, olive oil and garlic. The French influence on this region manifests itself with the wide use of butter in place of or along with olive oil. There is an astonishingly wide range of delicious local cheeses including Bra, Raschera, Robiola and many types of Toma as well as Gorgonzola in the northeast part of the region.

Fresh fish is plentiful, coming from rivers, lakes and from nearby Liguria, which has also influenced southern Piedmontese cuisine.

The Swiss/French influence can also be seen with the local variation of fondua. This egg yolk enriched dish is made with Fontina cheese, milk, plenty of butter, and sometimes garnished with shaved white truffle.

“Grissini”, the traditional Turin’s breadsticks now common all over Italy, are a good example of how Piedmontese cuisine mixes the simple ingenuity of its farming communities with the cosmopolitan sophistication of its regional capital.

Other commonly eaten hot appetizers include fiori di zucca ripieni, fried stuffed squash blossoms, cavolo verza ripieno, stuffed Savoy cabbage, and crocchette, rice or potatoes croquettes with cheese. Eggs are fried with truffles and cooked with onions to make egg tarts called tartrà piemontese or made into crustless, baked vegetable omelets known as frittate.

Many filling meat dishes are served as appetizers in Piemonte’s cuisine. Vitello tonnato, or veal with tuna sauce, is prepared by simmering veal in vegetable broth before thinly slicing it and serving it cold with a capers and tuna flavored mayonnaise.

Organ meats are often prepared as part of the antipasti course, including tongue and tripe. Finanziera is a dish of mixed organ meats

and mushrooms flavored with Marsala, garlic and vinegar. Terrines and pâtés contain game birds and liver. (*Note:*

My Sicilian grandfather and father’s favorite dish)

Salami, or preserved meats, from Piedmont include salami aged in pottery vases full of lard and sanguinacci, or blood sausages. Salami are not only made from pork



Finanziera alla Piemontese

► Continue from Page 7

in Piedmont cooking. They often contain trout, beef, goose, or even potatoes. Pigs' feet are fried and referred to as batsoa, or silk stockings, taken from the French *bas de soie*. Marinated rabbit is cooked until as tender as tuna and is appropriately named tonno di coniglio.

In Piedmont's cooking, the preferred pasta is a narrow handmade noodle called tajarin. They are often simmered in beef broth and topped with butter, grated Grana Padano cheese and shaved truffles with nutmeat. Agnolotti piemontesi, like ravioli, are also popular. These meat and herb filled dumplings are generally served with fresh sage fried in butter and topped with Parmigiano Reggiano.

Gnocchi alla bava, or potato dumplings, are garnished with Fontina, Grana Padano and melted butter. Corn-meal is cooked into a comforting winter dish by mixing it with Toma and Fontina cheeses and garnishing it with grated Grana Padano and butter to make polenta cùnsa. Filling bean soups, such as cisrà and tòfeja, are flavored with pork or pork rind.

The flatlands of Piedmont are Europe's prominent supplier of Carnaroli rice, prized for creamy risotto. It may be cooked with butter and shaved truffles or made into panissa, a risotto flavored with red borlotti beans, Salam d'la Duja and pork rind. Frogs, meat or vegetable sauces may also be used with the luscious rice dishes.

Fresh fish is not used in most Piemonte recipes, though anchovies and tuna flavor many dishes and freshwater trout is popular. Brook trout is simmered in a vinegar and white wine bath flavored with sage and bay leaves.

The province's outstanding desserts include bonèt, a custard cake flavored with coffee or chocolate. Panna cotta is a silky custard made with cream and caramel thickened with gelatin. Candied chestnuts, known as marron glacés, are famous worldwide. Corn flour is used to make meliga cookies. Torta gianduia is a decadent hazelnut and chocolate torte, a kind of dense cake made with ground nuts instead of flour. Zabaione (or sanbjon) is a light custard made with Marsala wine and sweetened egg yolks, sometimes used to flavor semi-freddo or ice creams.

Did You Know

Piedmont produces large numbers of high-quality hazelnuts. These nuts are put to good use in cakes and pastries as well as torrone nougat and chocolates. The best use for hazelnuts was by Pietro Ferrero, a pastry maker from Alba, Piedmont. Following the end of World War II, cocoa was in short supply so he decided to use the abundant hazelnuts available in the area to make a sweet paste which would use just a little of the precious cocoa. Initially, this paste was a solid block.

A few years later, Ferrero transformed his creation into a creamy version that could be spread on bread and named it SuperCrema. In 1963, Ferrero's son, Michele, introduced an improved recipe for Supercréma with the intention of marketing it throughout Europe. The new hazelnut and cocoa cream was named Nutella. The immediately recognizable jars first left the Ferrero's Alba factory in 1964. Nutella was an immediate success, expanding into Europe in the 1960s, and into the rest of the world during the 1970s. Nutella is so loved around the world that we now even have a World Nutella Day, celebrated on February 5th. Michele's death in 2014 soon caused the sale of the company to Keebler Inc. which continues to make their chocolate/hazelnut products at the Alba factory.

The region contains major industrial centers, the main of which is Turin, home to the FIAT automobile works. Fiat, the great Italian car company, still calls Turin its home base even after it was acquired by the USA based Chrysler Corporation. The name **FIAT stands for Fabbrica Italiana Automobili Turin (Italian Car Company of Turin)**. It was founded by a group of investors in 1899. In 1961, the Italia 61 complex was built as part of the city's centenary celebrations for Italian unification. It remains an industrial center and one if not the most labor union friendly Italian cities.

The economy of Piedmont is also anchored in a rich history of state support for excellence in higher education.

The Piedmont valley is home to the famous University of Turin, the Polytechnic University of Turin, the University of Eastern Piedmont and, more recently, the United Nations Interregional Crime and Justice Research Institute.

Palio di Asti is a traditional weeklong festival of Medieval origins and features the oldest recorded bareback horse race in Italy running continuously since 1275. Similar events are held in other Italian cities such as Siena-theirs made more famous in a recent James Bond film. The Palio di Asti takes place on the first weekend of every September and culminates in a saddle-free showdown between 21 riders representing the city's 6 districts, 8 villages, and 7 municipalities, which bring their colors to the most awaited event in the city of Asti. The medieval festival, which attracts thousands to Asti, culminates with the victor receiving the so-called "Palio" (Championship Banner) that will be prominently displayed in their area to symbolize victory.

Every year in the days preceding Fat Tuesday/Ash Wednesday, townspeople of Ivrea divide up into nine different squads. Dressed in their battle attire, they make



The Fiat Factory-Racetrack on Roof



their way to certain streets of Ivrea that are designated for war. the citizens remember their liberation from oppressive rulers with the **Battle of the Oranges**. Teams of

arancieri (orange handlers) on foot throw oranges (representing old weapons and stones) against arancieri riding in carts (representing the tyrant's ranks). Over the course of the next three days leading up to the holiday, men, women and children hurl oranges at each other, attempting to "kill" the other teams.

Although the origins are historically unclear, a popular account has it that the battle commemorates the city's defiance against the city's evil ruler and now remains the largest food fight in Italy. Though not as large as Spain's La Tomatina, the battle does use over 500,000 pounds of oranges that are destroyed during the "battles".

On January 27, 2007, Oscar Farinetti opened the first **Eataly** in Turin, Italy. Based on a concept that it would be much more than a store, he wanted to create a school, a market, a table to gather around: a place to learn about food and, through food, about life. Today there are more than 37 locations across the world, from New York City to Milano to Dubai.

While each store follows the original philosophy of being a place where people can eat, shop, and learn about good food, each is completely unique. Before Oscar opened **Eataly Turin**, he traveled across Italy's 20 regions to find the best local producers who follow the Slow Food partner's qualifications for food that is good, clean, and fair. More than a market, Eataly has become an experience. Just as Oscar had intended, it is a place where you can eat, shop, and learn. Eataly has been described as a megastore that combines elements of a bustling European open market, a Whole Foods-style supermarket, a high-end food court and a New Age learning center. In the rush of a fast-paced (and occasionally fast-food) world, the best of us can forget to slow down and smell the tomatoes. To counteract this chaos, the **Slow Food movement** was born also in Turin. This is an international organization dedicated to defending local food traditions, preserving food biodiversity, and promoting quality artisanal products. It was started as a grass-roots movement in 1989 to counteract the sweeping fast-food epidemic across Italy, which was leading to the fading of local food traditions and a dwindling interest in food and where it comes from, how it tastes, and how our food choices affect the rest of the world.

Sites to See

Turin is one of Italy's remarkable cities and despite the numerous attractions and star turn as host of the 2006

Olympics, it remains a lesser-known destination for many American travelers. As Italy's first capital (and unofficial chocolate capital), the seat of its royal family for centuries and its automotive core, Turin serves up an intriguing mix of cultural offerings, from the glories of ancient Egypt to the razzle-dazzle of contemporary cinema.

The amazing **Palazzo Reale** was the place from which the Kings of Piedmont exercised their power. There's a lot to see in the complex with regal reception rooms (even chambers for footmen and pageboys were grand), an armory gallery (Armeria Reale), the Galleria Sabauda housing the Savoy family's important art collections with works by Van Dyck, Botticelli, Tiepolo, Fra Angelico and Bellini and a museum (Museo di Antichità) showcasing Roman and Greek artifacts. The sumptuous interiors and elegant gardens are open to the public. Luxurious and ornate are also the other Savoy residences surrounding the city, all included in the UNESCO list of World Heritage Sites.

In the Renaissance Cathedral of Saint John, the Baptist,

one will find the **Holy Shroud of Turin**.



Cathedral of St. John The Baptist

A visit to the Palazzo Madama, which Napoleon once claimed for himself, is like taking an art history survey course. Here, among the 70,000-piece

collection in the Museo Civico, you'll come across art, artifacts and decorative objects ranging from the Middle Ages to the Baroque period in an exquisite space that was once home to the powerful Savoy rulers.

Italy's best-known film center remains the Cinecittà studios in Rome, but Turin played a key role in the evolution of the country's movie industry. Here you'll find Italy's most extensive film museum, a visual extravaganza.

Turin was a key city for Italy's 19th-century unification movement and became the country's first capital, so it's not surprising that you'll find the national museum commemorating the creation of the modern Italian state here/ with its noteworthy gilded boiseries, mirrored rooms and elaborate frescoes.

Providing extraordinary insights into to the world of the ancients beyond Rome and Greece, the **Museo Egizio** is the largest repository devoted to Egyptian antiquities outside Cairo and it is among Italy's most visited museums.

About a forty-five-minute drive from Turin, the **Venaria** palace is part of a group of Savoy royal residences that has UNESCO World Heritage designation and ranks among the most popular museums in Italy. Even though it was conceived as a country retreat and hunting lodge, Venaria is one of Europe's largest palaces and a Baroque masterwork.

On the outbreak of World War Two, The Italian resistance movement had its roots here, which continued the fight against the Nazis right up until its liberation.

PER TUA INFORMAZIONE

(FOR YOUR INFORMATION)



The Madonna del Tindari - The Black Madonna

By JOE SANO

There are many fascinating legends and miracles attributed to the wooden statue of the Black Madonna housed in Tindari, Sicily. The story of how the Black Madonna arrived in Tindari is the stuff that legends are made of. According to local tradition, the statue, which is certainly of Byzantine origin, was one of many works of art smuggled out of Constantinople in the 8th and 9th centuries during the period of Iconoclasm (the period where all religious artifacts, statues etc. were to be destroyed) initiated by Emperor Leo III. A storm

forced the ship carrying the Black Madonna into the port of Tindari where the sailors deposited their load at the local abbey for safekeeping. When the storm ended and the sailors tried to leave, they found that the ship would not move. They realized that it was the Madonna that was preventing them and so they off-loaded the statue in a casket. Local sailors found the Black Madonna and took her to the tallest spot in Tindari and there they built a sanctuary (rebuilt on numerous occasions, the latest completed in 1979).

The sanctuary houses the statue and is richly decorated with mosaics. It has, as the legends continue, miraculously withstood the raids by pirates and invading armies. She is also credited with having protected believers from such afflictions as earthquakes and disease.

She now sits behind the altar with the Latin inscription "nigro sum sed formosa" (Black am I, but beautiful).

From the piazza in front of the church, you can see marvelous views over the bay. When the sea level is low, the beach forms a strange shape which looks like the black Madonna and her child viewed side-on. Story has it that a pilgrim in early Medieval times who had a small baby refused to pray to the Madonna because she was black. When she left the church, she slipped and dropped her baby who slid right down to the beach but was saved from drowning by the strange strip of sand (shown here) which rose up to save him. The miracle restored her faith so she went back to the church to pray to the Madonna in thanks.



The Church & The Sands of Marinello

Like most of the "black Madonna" statues found in other countries where most of the population is white, she too originally was light skinned. The Madonna was carved from a rare type of cedar wood found in the Middle East which darkens over time so, eventually, she became black. This transformation meant she was not just another Madonna statue but rather something rare, precious and the product of a miracle. Thousands of Pilgrims visit the shrine annually.

As you know on special holy days, Italians often have special meals or treats, i.e. Christmas Eve-The Feast of the Seven Fishes, zeppole on St. Joseph's Day etc. On this Madonna's feast day, one custom in her honor is to prepare riso nero (black rice) pudding. Chocolate is used for her dark, luscious skin with almonds and fruit added to represent the stars in her gown and the colored stones of the mosaics in the statue. Cocoa is used in the older recipes. In the more modern versions, dark chocolate is added and is melted into the rice custard.

September 8th is the **Feast Day of the Madonna del Tindari**. Prayers are offered to her to prevent natural disasters, *sickness* and invasion which during this pandemic virus crisis has brought about a renewed interest and devotion to this Madonna not only in Sicily and Italy but also worldwide.



Upon the closing of St. Anthony's Church in downtown Albany, Sylvester R. Coppolino, arranged to have their replica statue of Our Lady of Tindari moved uptown to a shrine in St. Margaret Mary's Church (now known as All Saints Catholic Church). He would schedule a mass to be dedicated annually in commemoration of her September 8th Feast Day. The family continues the tradition to honor Our Lady of Tindari in his memory every year with a Mass held at the Church in early September followed by a luncheon at the Italian American Community Center. Usually, there are 50 – 70 people in attendance, many of whom lived in the South End/Grand Street area and still have fond memories of their families and the old St. Anthony's Church and join in honoring this special devotion.

The event this year is on **September 13, 2020** at All Saints' Catholic Church, **10:30 A.M. Mass**. Luncheon at the IACC will follow immediately afterward.

Call Santa Coppolino Pasquini at 518 489-3949 for reservation info.

CARING & SHARING

June

BIRTHDAYS

- Jack Addy
- James Carriero
- Maureen Cavanagh
- Victor Consiglio
- Carol Criscione
- Douglas Davis
- Giovanni DeFilippo
- G. John Delory
- Domenico DeNitto
- Carmela DiCarlo
- Terri Fazio
- Mary Finley
- Jacqueline C. Fontaine
- Patricia Forte

- Diane Geddes
- Hiedi Gentile
- Joseph Gorman
- Nicholas Iannone
- John Ingemie
- Theresa Kaplan
- Sarah Maida
- John Markunas
- Edie Mauro
- Michael Mazzone
- Lori Metallo- Hotaling
- Dennis Nagengast
- Nancy Nitzberg
- Jacob Nolfo
- William Pezzula
- Shane Rauh

- Ronald Richards
- John Ritz
- Anila Rizvanovic
- Keith Rozak
- Kim Rucinski
- Nancy Sano
- Raffaele Simeone
- Maria Sorriento
- Daniel Szesnat
- Angelo Tarantino
- Gretchen VanValkenburg
- Joann Viglucci
- Joyce Vine

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