



Tis the Season – for Festivals of course!

By Linda Dillon

There are many types of festivals celebrated throughout the world. Festivals can be based upon a religious figure, an historical feat, a competition, a seasonal change, a musical series, or underscore a cultural significance. No matter what the reason is, we, as Italians, seem to embrace the basic principle behind festivals the best. It's an opportunity to gather with friends and family, to eat well, to laugh and to celebrate life.

In Italy, Summer is the height of the festival season. Almost everywhere you go, you'll see posters for a festa. Il Palio is Sienna's famous horse race around Piazza del Campo. Festa della Madonna Bruna in Matera involves a procession ending with late night fireworks. L'Ardia di San Constantino in Sedilo boasts a horse race around the Sanctuary of San Constantino. U Fistinu of Sant Rosalia is one of Sicily's biggest festivals. Festival die Due Mondi in Spoleto, is one of Italy's most famous performing arts festivals. Verona Opera is one of the most popular summer opera series. The list of summer festivals in Italy is seemingly endless. One thing is for sure, the entertainment will be enjoyable and the food will be delicious.

Here at the Italian American Community Center, we have our own Festa. In 1990, after years of participation in events outside our organization, Paul Centi, a number of members of our Board of Directors, and IACC members organized our first IACC



Festa 1994

Festa. It was held for a 6-hour period and was closed to the public. With the help of our willing members, it has certainly grown. Our Festa is now open to the public and is held on Friday night, Saturday, and Sunday. On Sunday morning, we have a mass and a traditional procession on our grounds. Throughout the Festa we have music, entertainment, games of chance, contests, children's games and rides, and wine tasting. Of course we serve delicious foods. Our Festa is not only an opportunity to embrace our heritage and culture, it's an opportunity to celebrate life and enjoy the company of those around us. This year our Festa will be held July 22, 23, and 24.

Come and join in. Bring your family. Bring your friends.... 'Tis the season!



1993 was the first year our Festa was open to the public. Pictured left to right are Al Di Bella, Lucy Bremm, and Ben Sano.

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PRESIDENT'S MESSAGE



Hello Everyone,

There are so many activities going on it's hard to grasp it all in a short message. We started off June with the opening of our pool and just in time for that early June heat wave. We then had the reopening of the restaurant and a free invite to all IACC members thanks to the

Mallozzi Family. It was a huge success! The new menu has a lot of new and old favorites and I plan on trying each and every item...yum! Mid-June we tried something new, the IAHF Pavilion is now opened to the public on Friday nights until August 26th. The turnout has been great, the kids are enjoying the playground and the adults get some bocce time. I guess you can say it's some good old fashioned "social networking".

At our June IACC board meeting, the board elected Jim Sano Vice-President to replace Dick Ognibene whose term expired in June. I want to thank Dick for his time and talent he brought to the board...We'll miss you Dick. The board also approved the appointment of Larry Lenartz to the board of directors as he replaces Angela Groelz.

In between the Festa committee has been working and planning away. It looks like this year is packed full of entertainment including everything from homemade vino contest to our first Italian Idol contest.

I hope to see you at the Pavilion and the Festa and please bring your friends.

George Urciuoli, IACC President

July Calendar

View our complete online Calendar at calendarwiz.com/iacc

Pool open daily noon-8 PM

Every Monday	Italian Grand Buffet
Every Tuesday	Women's Bocce 6:30 PM
Every Wednesday	Men's Bocce 6:30 PM
July 6, Wednesday	Festa Meeting 6 PM
July 13, Wednesday	Women's League
July 18, Monday	Festa Meeting 6 PM
July 19, Tuesday	Board Meeting 6:30 PM
July 22, Friday	Pool Closes at 4 PM until Monday Noon
July 22, 23, & 24	IACC Festa

Family Night at the Pavilion Friday nights until August 26th

ITALIAN AMERICAN COMMUNITY CENTER
257 Washington Avenue Extension
Albany, New York 12205

*a place where family and friends can
meet, eat, play and
celebrate Italian heritage*

IACC Office

Linda Sciocchetti IACC Secretary
Monday - Friday 9:30 AM - 2:30 PM
518.456.IACC | FAX: 518.456.0338
membership@italianamerican.com

OFFICERS

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POOL	JIM SANO
SIAMO QUI	RACHEL CAMERON EDITOR GEORGE URCIUOLI LAYOUT DOMINIC INDELICATO ADVERTISING

Please submit articles, suggestions, or comments to:
Rachel Cameron, Editor, rcamero@nycap.rr.com

A SPECIAL THANKS to Ben Sano who built and repaired all those much needed benches at our bocce courts.

Member Profile Robert Penna, Ph.D. By Richard Ognibene

Distinguished IACC Author



Congratulations to Robert Penna, Ph.D., on the May, 2011 release of his new book, *The Nonprofit Outcomes Toolbox*, published by John Wiley and

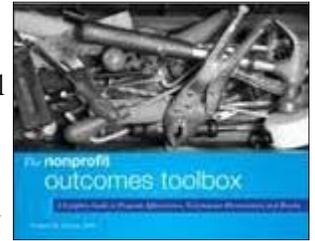
Sons. Bob and his wife Elise live in Albany and have been members of the IACC since 2001.

Upon the completion of his doctoral degree in political science, Bob began a 13 year career in government service with the New York State Senate, working at different times as a staff member or chief of staff for three senators. He was also appointed to head several Senate commissions created to investigate specific issues of interest to lawmakers.

After Bob left the Senate, he served 8 years as a senior consultant at The Rensselaerville Institute, a nationally known think tank located in the capital district. In 2009, Bob became a consultant with Charity Navigator, an organization that evaluates the efficiency and effectiveness of charitable organizations to help donors make informed decisions about which charities to support based on knowledge of their past success or failures. Bob is currently the international coordinator for Charity Navigator. He also works as program director for Family and Children's Services of the Capital Region. Bob's experience with The Outcome Group at the Institute, his assessment work with Charity Navigator, as well as his academic training, provided some of the background influences that shaped the thinking evidenced in his book.

The Nonprofit Outcomes Toolbox makes a unique

contribution to the potential for increased success of nonprofit, philanthropic, and governmental organizations. In this text, Bob Penna identifies the outcome based strategies and process used by flourishing corporations to achieve profitability, and demonstrates the importance of applying that approach to the nonprofit sector. Organizational success requires a careful enumeration of goals and objectives, the capacity to measure the level at which those desired outcomes have been achieved, and the ability to communicate the results throughout the organization for remediation if necessary, or to set new goals that will be the basis for even better outcomes in the future. Teaching nonprofit organizational leaders how to do this correctly is the main purpose of Bob's 380 page book.



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Summer Memories of Italia

When I was 5 years old, I came to America with my mother on the S.S. Vulcania, sailing from Napoli to New York. We were following my father and his family. Mamma had left behind her parents and her 6 sisters, not to mention a small army of aunts, uncles, and cousins in our little town called Saracena.

We began our life in America, but Mamma could never forget those she so loved and had left behind. We would communicate with *nastri* (reel-to-reel tapes) of our voices that we included in packages that went back and forth. I could never understand why we sent American coffee to Italy and they would send us espresso coffee. We sent aspirin and razor blades and pretty aprons for Mamma's sisters. They sent us leather belts and gloves, vanilla powder that we used to make our *dolci* (desserts), tapes of the latest love songs from San Remo, photos, and chocolates from Perugia long before they were available here in America. It wasn't enough for Mamma. She still missed everyone so much.

One year it was arranged that on the last day of school we left for Roma. This was to become our ritual each summer for years to come. At Fiumicino Airport in Roma, my grandfather awaited our arrival along with one or two of my aunts. We would pile into Nonno's car and begin the long trip to Saracena. My hometown clings to the side of a steep mountain, very near the border uniting Calabria's Cosenza with Basilicata. In the old days, there was no Autostrada in the south, so it took us over 9 wonderful hours to drive home.

Summer in Italia is magical. The moment we stepped off the plane, the air would wrap around us, sweet like dessert, soft as a cloud, perfumed with flowers. Beneath it all there was fuel and fire. The ride home was an adventure in itself. I loved reading the names of towns as we passed: Ciampino, Frascati, Frosinone, Pontecorvo, Francolise, and Caserta. Nonno knew the way by heart. Since he made the trip often, he knew just where to stop to find all sorts of good things to eat and drink. We would stop first at Battipaglia, in the shadow of Vesuvius to drink the most amazing *limonata* (lemonade). Then on to Sala Consilina where they made sausage that could "tear your heart out". Driving up and down the dramatic mountains, we'd pass through Lagonegro and up to Lauria, high on a mountain. Here Nonno would stop the car and go into a small hut at the side of the road. He would come out holding a basket lined in green leaves that he'd pass to us in the back seat. In the basket was mozzarella so fresh that it was dripping milk and cream. What a mess we made as we devoured those *bocconcini*! About 10 kilometers further was the town of Mormanno, known for its light and flaky pastry filled with raspberries. Oh, so good! At that point, we were getting close to home. We would arrive sticky and stained. There was always a huge meal waiting for us that we somehow managed to eat!

Thus began our summer in Saracena. I loved the intense heat of

early afternoon. I would go walking on Via Roma to Piazza Risorgimento in that glorious sunlight all alone because everyone else would be napping at home. They all said I was *pazza* (crazy) to "bake my brain". Later in the afternoon, the stores and bars would re-open and prepare for *Passeggio* in the evening. I loved that too. We would finish dinner and clean the table and the kitchen before washing up and putting on our new dresses to go out walking. Everyone would be outside gossiping, laughing, and, as the sky grew dark, just watching the stars come out. This was a show in itself. It seemed we could reach up and touch the millions of lights like a canopy just overhead.

My uncle, Zio Antonio, was an avid traveler and would take me with him on various *gite* (excursions). We rode the train south to Villa San Giovanni in Reggio Calabria, where the tracks fan out, making it possible to load the entire train into the belly of a huge ferry that crosses the turbulent waters of the Strait of Messina. Then the train re-formed and continued on into Sicily, where the air is fragrant with citrus. We looked up at the smoky summit of Etna from a café in Taormina. We made our pilgrimage to La Madonna delle Lacrime, miracle statue that cried actual tears - *lacrime*. We listened to our echoes in L'orecchio di Dionisio in Siracusa. This is an ear-shaped cave where prisoners were held and their captors could hear every whisper in the acoustically perfect space. We ate *linguine alle vongole* (tiny clams in their shells). I still remember the beauty of the flavors and the scent of the ocean as we ate. On another *gita*, we took the train to Firenze and then to Montecatina to take the waters at this famous spa. Along the way, we saw lots of trailers carrying horses to Siena for the Palio, the famous races in July and August.

The summer I turned 16, we were in Roma visiting family and I was invited to the opera *al fresco* at the ruins of the Baths at Caracalla. I will never forget the spectacle of horses, cattle, and even a camel on stage, and the soft perfumed air of a summer

Continued on pg 8



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IAHFI Italian Summer Camp



Italian American Community Center

Children will experience a wonderful journey of discovering Italian language and Italian culture through the use of fun games, music, and hands-on activities.

Snacks, soccer, swimming and delicious lunches will make for a truly wonderful experience.

Monday, August 8 – Friday, August 12

Monday, August 15 – Friday, August 19

9:00 AM - 3:00 PM

Students: 1st thru 8th grade

\$200/week or \$350/2 weeks - Member

\$220/week or \$390/2 weeks - Non-Member

Program Graduates will continue to improve Italian language skills and with program delivery

\$100/week or \$175/2 weeks

credit cards accepted

For more information or to register a child, please contact:

IACC Office 456.IACC (4222) or
IAHFI@ItalianAmerican.com

Sponsored by: IAHFI (an affiliate of the Italian American Community Center) and Laziali nel Mondo

CALLING ALL VOLUNTEERS

We are in desperate need of HELP!!

Please call Anna Keneston 465-7620
We need volunteers to serve food, pull and stretch dough, fry dough, run games of chance, set up and break down equipment, and more!

Equal Opportunity Event!!

We don't discriminate!

Stand Up or Sit Down - We have a job for YOU!!

The FESTA is a great way to meet members and most of all have a great time!!!

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21ST ANNUAL Festa! ITALIANA JULY 22, 23 & 24

RAIN OR SHINE

For schedule of events visit
www.italianamerican.com

Italian American Community Center

We're talking Italian food, music, and lots of Italian family fun – whether your family's Italian or not. Festa is more than just an Italian Festival. It's the Capital District's premiere Italian cultural event. So gather up your family and friends, and join the festa.

Come For The Food! Stay For The Fun!

NO ADMISSION FEE | SEATING IS LIMITED - PLEASE BRING A CHAIR



Fri. 5 PM - 10 PM

Wine & Cheese Tasting
Music | DJ | Dancing
Italian Idol Contest
Games of Chance
Children's Rides
Vendors
Food, Food, Food

Sat. 12 PM - 10 PM

Live Entertainment
Pizza Eating Contest
Music | DJ | Dancing
Games of Chance
Food, Food, Food
Children's Rides
Pony Rides & Petting Zoo
Live Marionette Shows
Vendors
Bocce Contest
Grape Stomping Contest
Italian Idol Semi-Finals

Sun. 12 PM - 8 PM

Music | Dancing
Live Entertainment
Children's Rides
Pony Rides & Petting Zoo
Vendors
Cannoli Eating Contest
Live Marionette Shows
Homemade Vino contest
Games of Chance
Bocce Challenge Games
Food, Food, Food
Italian Idol Finals

Sunday 10:00 AM - St. Anthony's Catholic Mass in the enclosed garden

Villa Italia Café

with Espresso, coffee and desserts to die for....



From Our Family To Yours



Morgan
Linen
Service



Festa Italiana is produced by the Italian American Heritage Foundation, Inc

Family Night at the IAHFi Pavilion by Rachel Cameron

Family Night at the IAHFi Pavilion is happening every Friday night this summer from 5 to 8 PM until August 26th. The food is absolutely delicious! The menu includes fried calamari, sausage and pepper subs, pizza, meatball subs, salads, ribbon fries and weekly specials. Our bocce courts, pool and playground are available for some great family fun! If you have not already stopped in at a Family Night, please join us next Friday! Since Family Night is open to the public, bring your friends and neighbors, too!



Master pizza maker Luigi De Nitto spins the dough



George Urciuoli and Carlo Ricupero frying calamari and ribbon fries



Rosanna Aiuppa, Maria De Nitto, Maria La Morte and Maria Marchio, taking food orders, preparing subs, and offering service with a smile...when they're not eating.



Several members and non-members enjoying mouth-watering food



John Ritz serving ice cold drinks at the beverage center

21st ANNUAL
festa!
ITALIANA
JULY 22, 23 & 24

ITALIAN IDOL

**Join us for our 1st Annual Italian Idol Contest
at this year's FESTA Italiana!**

Grand Prize Winner receives voice lessons and an opportunity to digitally record their song with White Lake Music. Visit our website for entry forms and more information!

www.italianamerican.com

Must be at least 14 years old to enter and be available for all three days of the FESTA.

Women's League Mother Daughter Luncheon & Fashion Show



Our 22nd Annual Mother Daughter Luncheon & Fashion Show was a very delightful afternoon. The room was filled with 168 mothers, grandmothers, daughters, granddaughters, nieces, and friends. The food, as usual, was excellent and enjoyed by all. We want to thank all the individuals and businesses that donated gifts to the Chinese auction and helped make it such a fun and very successful event. Thank you to our fashion show narrator, Maria La Morte, and to all our lovely models who did such a wonderful job. A special thank you to the Mallozzi Group for their generosity and kindnesses extended to the Women's League for this event. Lastly, we would also like to thank our committee and the wait staff who helped us in making this event so pleasant and such a success.

Mary Lou Marando & Santa Pasquini Event Co-Chairs



**CALLING ALL
VOLUNTEERS!**



21st ANNUAL
festa!
ITALIANA
JULY 22, 23 & 24

It's that time of year already! All ages, shapes and sizes needed. We do not discriminate!! There is something for everyone. Bring a FRIEND to introduce them to the Club! Please call the office 456-IACC or email FESTA@italianamerican.com for info!!

Italian Language Series

Maria La Morte

IAHFI's inaugural Italian Language Series ended recently after 10 weeks of instruction for 21 elementary and 11 intermediate students of Italian. A celebration dinner was held where both classes enjoyed classic Italian dishes and the enjoyable friendships that wonderfully form when people come together to explore and learn a new language. We hope to see you in a future series *a parlare italiano!!*

Continued from pg 4

night in that production of "Aida" under the stars. The second weekend in August is very special in Saracena because it is the feast of our patron saint, San Leone. This is very serious stuff and a very big deal to us. On Saturday morning, San Leone's statue is carried out of the church of the same name and into the main piazza, also called Santolio. The *palco* (gazebo) was decorated with lights and streamers and the statue of San Leone was placed at the center. Vendors came from far and wide. There was *mercato* in the streets selling all sorts of foods, souvenirs, and religious items. On Saturday night, a well-known entertainer or *cantante* sang and everyone danced. The evening ended with spectacular fireworks set off both above at the top of the mountain and also down on the plains where so many families had their *orti* (farms). Sunday was another mass (which I remember as endless) followed by more feasting in the streets and at home before another fireworks show on Sunday night. This marked the end of the festa.

The following week was *Ferragosto*, the day of the Blessed Mother's ascension into heaven, the most important summer holiday for Italians. Almost everyone who lives away from their hometown attempts to go home for *Ferragosto*. Therefore, the trains and highways are jammed with anxious travelers. We would go to the beach at Trebisacce on the Ionian Sea on *Ferragosto* and stay for a few days at my aunt's house there. The beach was not sandy, but small, rounded pebbles dropped off into clear, brilliant turquoise waters. My parents, who spent most of their lives working hard to provide for us, would relax in those days and I got to see a different side of Mamma and Papa. They were calm, confident, and at ease like they never were in America, where they were never sure they truly fit in.

Back home in Saracena, the summer moved on. In the evening before *Passeggio*, one of us had to help bring the day's feed to the pig at our country house called *il bivio*. This consisted of all the trimmings from fruit and vegetables used to make the day's meals. Corn cobs and all the water used to cook pasta were included too. The pig seemed very happy to see us. We would be rewarded with our delicious *soppresata* come winter. The end of summer was marked by the ripening of figs and tomatoes. In my town, every balcony was covered with wooden trays where tomatoes were sun-drying. Figs were dried a little before being filled with nuts and cinnamon and pressed together to make a glorious snack. You couldn't believe the number of bees!

In truth, all seasons are glorious in Italia, but summer seems to fit the most naturally. In the heat of summer, Italia shines bright and golden. I hope to have the opportunity to experience summer in Italia again someday.

Women's Girls' Night Out League

I am honored to serve as your Women's League President for the coming year. Along with my fellow officers I plan to share good times, ideas, and, of course, great meals with all of you. If you haven't attended one of our meetings, I strongly urge you to give us a try. We always begin with a short business meeting, but mostly it's a great time to socialize and have dinner together. There is nothing like the strength of female friendship!

At our Wednesday, July 13th meeting, we will discuss our plans for the coming year's functions. I hope everyone can take some time to help out at one of our activities. After this discussion, we'll break up into groups and play a couple friendly card games. If you have a spare deck of cards, bring it with you. You may play any card game you wish.

Our dinner selections this month are Chicken/Shrimp Scampi with Risotto & Escarole or the vegetarian option of Eggplant Rollitini. Both will be served with family-style vegetables and mixed green salad with gorgonzola cheese with gelato cake for dessert.

RESERVATIONS

CALL JEANNE SACCA AT 869-8440
BY MONDAY, JULY 11th

CANCELLATIONS

BY TUESDAY, JULY 12th

Donna Zumbo, Women's League President

New Members

Mary Neylan, Albany,
Sponsor: John Ritz

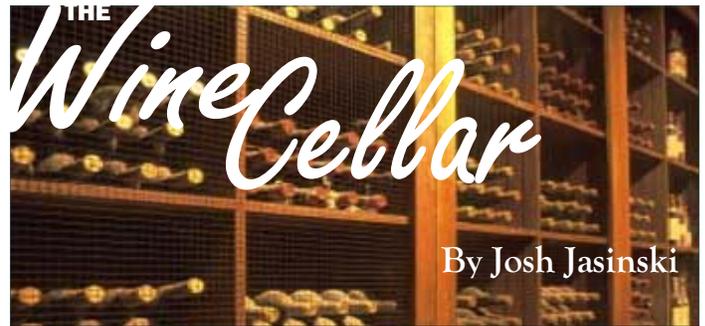
Mary Golding, Albany,
Sponsor: Dick Ognibene

Joseph DeFronzo, Voorheesville,
Sponsor: Dick Ognibene

David & Raphel Peralta, Schenectady
Sponsor: Jeanette Bowers

Manfred & Marianne Simon, Albany
Sponsor: Richard Ognibene

Rick & Sandra Hameroff, Loudonville
Sponsor: Richard Ognibene



As I have stated before, I am not Italian. I am however pretty good at being an American. I was born here, so that pretty much makes me an expert on how to be one. At the very least, you and I have that in common.

July marks our 235th birthday here in the good old United States, so what better a time to highlight everything that makes this country great. On occasion I have been abroad and have noticed a few things which I'd like to share to help illustrate this concept.

Once, at a train station in Germany, I encountered a turnstile holding the entrance to the men's room hostage for 50 cents. I, of course, was broke. An American train station would never think to barricade the restrooms with a toll gate. If it did, it would at least have the decency to put a change machine nearby. Luckily for me, the alley had no turnstile.

24-hour stores are another thing I love about the US. If I want to buy lawn chairs and a socket set at 3 o'clock in the morning, it's my right as an American to do so. I also like being able to say things like "It's my right as an American."

Here in the States, we like to do everything bigger and better than anyone else. Never in Europe have I seen a hamburger comprised of five beef patties and nine pieces of cheese. We do this with our wine, too. Napa Cabernets are famous around the globe for being big, bold, and "in your face".

Old World wines typically are produced with the assumption that they are going to be consumed with food. New World wines, especially Napa's, are best enjoyed on their own. They are so robust and complex that food would mask what makes them so wonderful. However, rules are made to be broken, so they could pair well with any red meat, stew, or hearty sauce.

The Italian Club offers the Show Cabernet Sauvignon. This wine is typical of the Napa-style that is big and jammy with hints of vanilla. Lift a glass and toast to the US, its birthday, and everything which makes our nation great. Just make sure to use a big glass.

Salute!

Membership Wine Special

The Italian Club Restaurant will be offering a Monthly Wine Special for IACC members only. Each month a different wine will be featured and offered by both the glass and the bottle. The price will be determined by the wine selected, but will surely be a spectacular deal to honor the IACC members. Please let your server or bartender (yes it is available at the bar too!) know that you are a member of the IACC.

IACC Men's Club



The Men's Club will be taking the summer off so there will be no meetings in July or August. We will hold our meetings on the second Monday of the month starting in September. Details of the events will be in the August *Siamo Qui*.

Our recent trip to Arthur Avenue was a success! We had a full bus and it was even fuller on the way home. We will be putting more trips together at our September meeting. If you have any suggestions please contact me.

John Ritz



CONGRATULATIONS to Captain **Angelo Tarantino** and his basketball team for bringing home the **GOLD!** Angelo plays in the 60-64 age group and attended the National Senior Games held in Houston, TX. There were eight teams in Angelo's division and they came out on top with a 4-2 record. Can't wait to play in the 2013 games.

Volunteers Needed

Volunteers interested in helping with our Children's Italian Summer Camp, please call the office. The camp is held on
Monday, August 8 – Friday, August 12
Monday, August 15 – Friday, August 19
9:00 AM - 3:00 PM



Family Night at the Pavilion

Join us for some food, bocce, drink, music and some good old fashion "social networking".

the IAHF

Pavilion

will be **Open to the Public**

on **Fridays** from

5PM - 8PM

offering

Pizza, Sausage & Peppers,
Meatball Subs, Ribbon Fries,
Fried Calamari and more....

BYOB

Pool is available, guest fees apply to non-members

Family Night will run every Friday night until August 26th



Parking on the lawn in front of the Pavilion

CARING & SHARING By Anna Acconi

July Birthdays:

Louis Acconi	Joseph Ingemie
Theresa Aiezza	Ronald Lippiello
Robert Blendell	Ann Marie Lizzi
Theresa Bonanni	Matthew Luccese
Rosario Cardamone	Edward Mele
Don Colbert	Janet Miller
Maria Colbert	Anthony Mirabile
William Copeland	Richard Moscheo
Charles Crisafulli	Patrick Mucci
Harry D'Agostino	Kathleen Pagano
Luigi DeNitto	Santa Pasquini
Michael DiCerbo	Louise Pellegrino
Philip DiNovo	Raphel Peralta
Connie Dominski	Carlo Ricupero
Linda Doyle	Richard Rosetti
Mario Ferrarese	Samuel Rossi
Ann Gullo	Edward Ryan
Dominic Indelicato	Patricia Serafino

Convalescing

Thoughts for a speedy recovery are sent to **Jo Hennessey Cardamone**.

Please note this correction to an item in last month's article. **Frank Zeoli's** father, Michael Zeoli, was in a car accident. We send our thoughts to him for a speedy recovery.

Condolences

Our deepest sympathy to **Dominic and Lynn Indelicato** and their family on the passing of Dominic's mother on June 12.

We send our thoughts and condolences to **Peter and Jeannine Scavullo** and their family on the recent death of Peter's father.

Bragging Rights

Gina Ciampino, daughter of **Daniel and Jeanne Ciampino**, graduated from the Albany College of Pharmacy and Health Services with a Doctor of Pharmacy degree. Gina has accepted a position at Aumiller's Pharmacy in Schenectady. Congratulations!

Congratulations

Jim and Nancy Sano are celebrating their 32nd wedding anniversary and their retirement from Albany City School District.

Please contact Anna Acconi at 966-8664 or aacconi111@aol.com

Rigatoni con Salsiccia

by Maria La Morte



- 1 Lb. fresh pork sausage.....broil or brown whole and set aside
- A large handful of dried porcini mushrooms reconstituted in a bowl of hot water (drain & save the water)
- In approx. 3 T. Olive oil, sauté approx. 1/2 to 3/4 cup chopped onion, chopped garlic to taste and the squeezed mushrooms, till softened
- Add approx. 1/2 cup red wine and scrape the pan of any browned bits.
- When warmed, add 6 whole, peeled tomatoes
1/2 cup beef broth and
1/2 cup mushroom water
- When warmed, return the sausage and simmer 30 minutes. Remove, slice the sausage and return to the pot.

Season with fresh parsley and basil.

Serve over cooked rigatoni with grated cheese.



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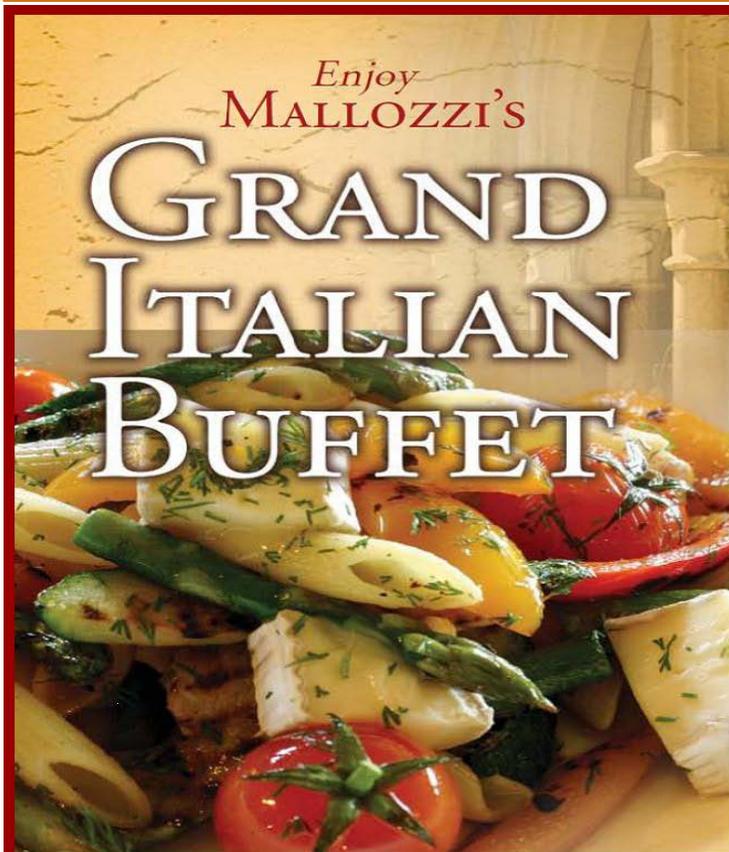
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