



"we are here!"

September 2011

italianamerican.com

Issue 457

If We Don't Do It ... Who Will? By Linda Dillon

It's really a very good question. In today's multi-lingual global society, who will keep the Italian language and culture vibrant? Who will ensure that centuries of Italian customs are handed down to our children? If we don't do it, who will?

You only need to pick up a newspaper or listen to the news on TV to learn that due to financial difficulties schools are cutting languages from their curriculum. Unfortunately, in many schools, our Italian language is one of today's financial "victims".



So what do we do as Italian Americans to ensure our children have the opportunity to learn all that they can about our Italian heritage? What can we do to promote our culture? The answer - we teach our children whether it be Italian traditions, Italian songs and dances, Italian stories, Italian cooking, or the Italian language itself.

This summer, we again delivered a Children's Summer Program, a program that provides just such information to children. Children made pastas, decorated cannoli, made bread dolls, learned about soccer and bocce, learned to dance the tarantella, learned about marionettes and puppets, listened to Italian songs and stories, and learned some of the beautiful Italian language. They also worked on many arts and crafts projects. Weather permitting, they swam in our pool.

We could not have provided such an opportunity if it wasn't for volunteers from the Italian American Heritage Foundation, the Italian American Community Center, and the Laziali nel Mondo, who worked countless hours. Thank you to our instructors: Lisa Serafini Alonzi, Jean Brew, and Tara Fantauzzi. To our tireless volunteers: Maria Marchio, Pina Tirino, Mary Lou Miranda, Nancy Pardi, Rosanna Aiuppa, Annette Serafini, Maria La Morte, Rachel Cameron, Mafalda Fazio, Rosa Barbato, Maria Volpe, Cesare Maniccia, Sandy Serafini, Louise and Paul Giuliano, Francesca Volpe, Gabriella O'Neill, Antonino Fazio, Giovanni Malatesta, Maddy Kenyon, Jillian Love, Katie Love, Gianluca Alonzi, Luciano Alonzi, Ella Sciocchetti, and Bianca Sciocchetti, thank you. Thank you to the Mallozzi staff for delivering delicious lunches for us. Thank you also to Jim Sano and his life-guard staff for watching over us so carefully. Mille grazie a tutti!



This year, due to the generosity of many people, either through the IAHLFI wine tasting fundraiser or through direct donations, we were able to purchase necessary materials, a new piece of audio equipment, and were able to provide both a puppet show and a marionette show for our campers. Thank you to all.

Italian language and cultural opportunities don't stop with our brief children's program. Don't forget, IACC offers adult Italian language classes throughout the year. There are also many other IACC activities throughout the year. Information is available on our website: italianamerican.com.

The lifestyles for those of us who are 2nd, 3rd, or even 4th generation Italian Americans are firmly rooted in the American way. For many of us, participation in Italian traditions may be a leisure or periodic activity. However, by participating in these traditions, we not only keep our culture alive, we honor the values of our Italian parents and grandparents. If we don't do it, who will? That's why it is ever so important that we do whatever we can to protect and preserve our unique heritage.

September Calendar

View our complete online Calendar at calendarwiz.com/iacc

Every Monday	Italian Grand Buffet
Every Wednesday	IACC Bowling 6:00 PM
Every Friday until Sept 16	Friday in the Pavilion
September 5 Monday	End of Season Pool Party
September 7 Wednesday	Book Club 7:00 PM
September 12 Monday	Men's Club Meeting 6:30 PM
September 12 Monday	Women's League 6:30 PM
September 12 Monday	Men's Bocce League Party 5:00 PM
September 20 Tuesday	Board Meeting 6:30 PM
	Membership Meeting 7:00 PM
September 25 Sunday	Fabulous Fall Festival
	Farmers' Market & Craft Fair
Save the Date	
October 8 & 9 Sat & Sun	Columbus Day Festival at Cook Park (Colonie)
October 15 Saturday	Columbus Dinner Dance
October 22 Saturday	Children's Halloween Party
October 19 Wednesday	Book Club
November 15 Tuesday	Board Meeting 6:30 PM
	Board Elections 7:00 PM

End of Season Pool Party

The annual Labor Day/Closing Day Pool Party will be held **Monday, September 5, 12 Noon – 5 PM**. Please bring a covered dish to share. Lunch time will be 2:30 PM. Please bring your work gloves as well. Following lunch we will put away all the pool furniture and ready the pool for the winter season.

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

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

Help Wanted

Siamo Qui staff is looking for a new Design/Layout Editor. If you are comfortable using the Publisher, are able to work with computer graphics, and you have a few hours a month to help create our newsletter, please e-mail the SQ Copy Editor, Rachel Cameron, at rcamero@nycap.rr.com.

Member Profile Theresa Lomonoco By Anna Acconi



Good memories of family, neighborhood, friends, and commitment to others, keep Theresa Lomonoco active and content.

Theresa was born in 1920 and lived in the South End of Albany, one of four girls in the Zappala family. She graduated from Philip Schuyler High School at a time during the Depression when jobs were scarce and college attendance was unattainable. Theresa remained unemployed for three years after high school, until she began working at Montgomery Ward in Menands on the conveyor belt, sorting packages. When Theresa met her husband, Michael Lomonoco, a self-employed barber, she quit her job to become a full-time home-keeper and mother of four

boys, Joseph, Michael, Vincent and Anthony.

When Theresa's youngest son was ten, she returned to work, this time at the Department of Transportation. She remained at the DOT for 15 years before retiring. Of course, retirement is not a concept that Theresa understands. She has devoted so much of her time to volunteer work which she continues today. Never idle, Theresa volunteers at Albany Airport where she serves as an ambassador and at the Albany Visitors' Bureau where she provides assistance to travelers. In addition, she crochets lap robes for RSVP, a program that provides assistance for senior citizens. She also volunteers at the American Italian Heritage Museum. If this were not enough, Theresa works at the Pat Aiezza Veteran's Post in Albany.

An active member of the IACC for 27 years, Theresa served on numerous committees, often working on many successful events with her sister, Josie Torcoletti. A firm believer of community involvement, Theresa stands as an inspiration to all who would like to live a life of service and fulfillment. Her advice to young people is, "Get involved in activities and become active in your community." Obviously, Theresa practices what she preaches.

One would think that Theresa's full schedule would not leave room for hobbies, but she manages to spend time cooking, doing yard work, crocheting, playing cards, doing ceramics and playing bocce. Theresa's real passion remains her family. As she says, "My children? They are my life!" In addition to her four sons, Theresa has 2 grandchildren and 4 great grandchildren, all of whom are precious to her.

Some of Theresa's happiest memories are those of growing up in the South End, a community of Italian Americans where there existed a sense of family and where everyone looked out for each other. Theresa's father played trombone in a band and played in all the parades and at all the street festivals in the South End. The memories of the festas, the community, the good times of the past, plus her current activities with her family and friends provide Theresa with the strength and joy to live a full, joyous life, one devoted to others.



“Ah Paletta” ... In My Dialect, The Wooden Spoon

No matter what you call this humble tool, in this world of over- designed and ever more sophisticated, complicated and expensive, motorized kitchen gadgets and tools, nothing, as far as I am concerned, is ever going to replace the versatile Italian “magic wand “ as I like to refer to it, the lowly wooden spoon!.



Although my husband, the “gadget freak “as I like to tease him, once he started to like to putter in the kitchen, has filled my ceramic utensil holder with a different tool for EVERYTHING. I still automatically reach for one in the wooden set like mom’s I purchased as a young bride, over 52 years ago. The ‘paletta” besides being a sturdy get-the-job-done tool, feels right to use for whatever is in that pot. It is not merely a cooking utensil. It is much more than that.

When I started to think about the use of this familiar, rudimentary item I subconsciously conjured up a comfortable, familiar sensation, a throwback to simpler pre-silicone, pre-plastic days. Depending what you stir with Mom’s “palette”, it can sometimes bring back some most cherished memories. Sometimes, when using one, you cannot help but to remember back when you ran into that kitchen after Sunday mass and made a beeline to the stove to grab that wooden spoon, next to the simmering pot of ragu and meatballs, to fish out “just one... Ma, I haven’t eaten since midnight!”



Perhaps, you too can remember how this same wonderful cooking utensil, lovingly used by your mother could be used to strike fear in you, when you had transgressed. Who can forget the picture of that same aproned mom, hand on hip, with the stance of a gladiator, waving that same wooden spoon like a sword. In English (and Italian for good measure) your mother would say, ” You better understand that you are never going to be too old for me to use this “paletta” on your backside.” This ritual that kept us from going too far off track , a certain reminder that there were consequences to face, even if it was only that of that versatile, multi-functional ‘paletta” yielded by the “avenging angel” mom. The same mother who, the next moment, when all was right with the world, would hand you that “paletta” so you could lick off the delicious *crema* custard she had just made for the family.

Maybe it’s not the wooden spoon we cling to, but anything that gives us comfort and a sense of connection to our memories.

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September 22, 29

October 6, 13, 20, 27

November 3, 10



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**\$15 additional will be collected on the first night
for textbook and other necessary materials**

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Class size will be limited

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Snack Bar

Pumpkin Painting

Face Painting



SUNDAY - SEPT. 25TH

10 AM - 4 PM

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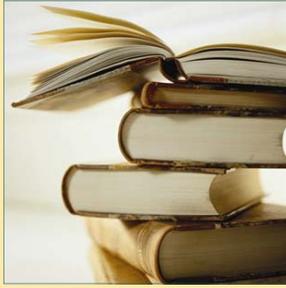
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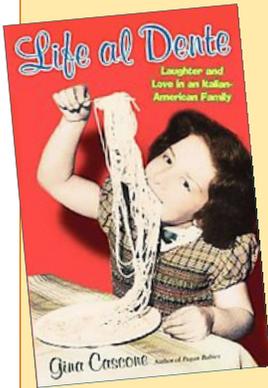
IAHFi Book Club

Wednesday Evening 7:00 PM
September 7, 2011

Free Admission

Open to the Public

Join us in our Board Room,



*Life al Dente: Laughter
and Love in an Italian-
American Family*

By Gina Cascone

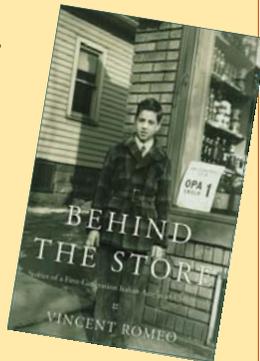
These very funny stories tell
about growing up Italian in America.

October 19, 2011

*Behind the Store: Stories of
a First Generation Italian-
American Childhood*

By Vincent Romeo

For the Romeo family of Cleveland, Ohio, in the 1950s, the kitchen table was the heart of the house, a place where Mrs. Romeo served simple and healthy Italian food. In his memoir, *Behind the Store*, author Vincent Romeo narrates the stories of his life, many of which revolved around the family's kitchen table.



WOMEN'S LEAGUE FLEA MARKET TABLE AT FABULOUS FALL FESTIVAL

The Women's League is having a flea market table at our Fabulous Fall Festival and we are looking for items to sell. If you have any of the following items in your house that you are willing to donate to the Women's League, please either bring them to the next Women's League Meeting on Monday, September 12th or on the day of the Fall Festival. We are looking for giftware, kitchenware, books (in good condition), children's clothing (clean and next-to-new), children's toys and books (in good condition). If you have a very large item to donate, please bring it to the Flea Market Table the day of the Festival. All proceeds will go to the Women's League.



September is Full of Holidays!

It's National Chicken, Mushroom
& Potato Month! Specials all month long!
September 5th is National Cheese Pizza Day
6th—11th Pizza Specials

September 15th is National Linguini Day
13th—18th Daily Linguini Specials

September 28th is National Beer Day
19th—30th Beer Specials for Two Weeks

September 29th is National Coffee Day
26th—30th Coffee Drinks, Desserts &
Dinner Specials all week!

Check us out on [facebook](#) for all our
daily specials.

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257 Washington Ave, Ext, Albany, NY 12205
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IACC

Men's Club



Men's Bocce League will have their end-of-the-season party on September 12th beginning at 5 PM. Cost is \$15 a person. Please make reservations by calling Jim Sano at 438-4631 by September 10.

Men's Club business meeting in the Card Room will follow dinner. After the business meeting, there will be cards and Monday Night Football.

John Ritz

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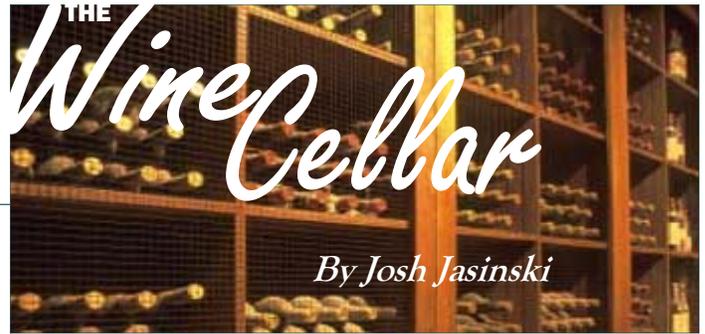
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September is upon us. The kids are back in school, the oppressive heat is behind us, and the Giants look pretty good this year. Of course they looked good last year as well, until that debacle against the Eagles. In any event, I feel the need to celebrate. Let's crack a bubbly.

Have you ever wondered why it is that when celebrating a special event, sparkling wine is almost always at its center? If you have you're very fortunate, as I am about to tell you. If you don't care, I advise you to skip to the bottom.

Sparkling wine was first made by French monks back in the 1500s, albeit by accident. A hundred years later, an English physician realized that adding sugar to an already completed wine and then bottling it creating a second fermentation, resulting in bubbly wine. Another forty years and thousands of exploded bottles would pass until a monk you may have heard of, Dom Perignon, perfected its production and realized that wire is good at keeping the corks from shooting out of the bottles.

At the time, champagne was extremely expensive and most of France's production went to the English royalty. Once the 19th century had rolled around, champagne's production had been simplified and production had increased. Now available to the masses, it had taken on a very luxurious and almost divine nature among the drinking public. (Hence why a bottle of champagne is use to "christen" a ship.)

Why do we continue this tradition? It's fun! The pop of the cork and the urgency with which you need to pour the wine creates a fun and exciting atmosphere. Even when it does spill over, it's the one liquid we laugh about spilling and no one cares if they get it on their clothes, carpet, or in their hair. (This phenomenon I cannot explain.)

Feel regal this month at the Treviso. Celebrate what is my favorite time of year, another mediocre Giants season, and school busses on the morning commute, with a glass of Mionetto Prosecco. Yes, I know, prosecco isn't champagne, but it's a sparkler and this is the *Italian* Treviso Restaurant after all, right?

Pair your glass of bubbly with soft cheeses, prosciutto, smoked salmon, and good times.

Salute!

Women's League

Girls' Night Out

Hi Ladies,

We sure enjoyed ourselves at our pool party last month. Many thanks to Michele Sano for her stimulating water aerobics class.



Now that the seasons are about to change, we are going to have "make-over" meeting for those of us looking to make some changes. We are going to have a guest speaker/hairdresser who can give us some styling tips and all the newest fashion and makeup styles.

This month we will be moving our meeting to Monday night, September 12th to take advantage of our Grand Italian Buffet. We will then move upstairs for our business meeting and guest speaker.

Reservations: call Jeanne Sacca at 869-8440
by Saturday, September 10th
Cancellations by Sunday, September 11th.

Hope to see you there - Monday, September 12th at 6:30 pm.

Donna Zumbo, Women's League President

New Members

Michael & Evelyn Delbraccio, Schenectady
Sponsor: Joe & Christine Di Ionna

Earl & Mary Jean Knowles, Albany
Sponsor: Jim Sano

Salvatore Marchese, Albany
Sponsor: Frank Zeoli

Joseph & Ann Farinacci, Ravena
Sponsor: Rosanna Aiuppa

Dave & Cindy Riggi, Slingerlands
Sponsor: Jim Sano

Diane Riggi, Albany
Sponsor: Jim Sano

Alyson Savino, Rensselaerville
Sponsor: Jim Sano

Joseph & Gloria Savino, Rensselaerville
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Chris & Payge Sharkey, Rensselaerville
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Election of Board Members

by Rachel Cameron

According to our new By-Laws passed in December 2010, election to the Board of Directors will be held in November. There will be **nine** vacant seats on the Board. If you are interested in applying for one of these vacancies and can satisfy all of the following requisites, please submit your brief resumé to the IACC Office.

IACC By-Laws state that "each candidate for director shall satisfy the following requisites:

- Be at least 21 years of age.
- Be a United States Citizen.
- Be a voting member of the corporation in good standing.
- Have at least one year as a member immediately preceding the election.
- Never have been convicted of a felony.
- Not be a full time employee of the IACC

No director, including the past president, may be elected to serve two consecutive terms.

Directors shall not be eligible for re-election or appointment to the board for one year after they complete their term on the board.

Husbands and wives may not serve on the Board of Directors simultaneously."

Anna Acconi has been appointed chair of the nominating committee. According to the By-Laws, this committee "shall review the qualifications of members who wish to be candidates for the Board of Directors and shall prepare and report a slate of candidates to be proposed to the members, at least thirty (30) days prior to election." The election will be held at the General Session on **Tuesday, November 15.**

IACC Bowling Starts Wednesday, September 7TH

Since last year's first annual IACC Bowling was quite successful, we are planning another season this year. We will begin bowling on Wednesday evenings, September 7th at 6:00 PM at Westlawn Lanes in Guilderland. We bowl two games. The cost is \$3.00 per game. Bowling shoe rental is also \$3.00. If you would like more information or wish to participate, please contact Angie Groelz 250-4736.

CARING & SHARING By Anna Acconi

September Birthdays:

Rosanna Aiuppa	Anthony Mancini
John Articolo	Nick Mancini
Virginia Barnes	Maria Marchio
Susan Barranca	Frank Mesiti
Catherine Benedict	Elaine Ognibene
Joan Cappellano	Jamie Peters
Andrew Chouffi	Diane Ray
Chris De Fruscio	David Reed
Christine Di Ionna	Bianca Ricupero
Michael Franchini	Jeanne Sacca
Salvatore Ganino	Jim Sano
Rose Guastamacchia	Lucy Scuderi
Sue Herlands	Colleen Seyboth
John Kieper	Manfred Simon
Ligia Luccese	Dorothy Thornton
Eugenie MacFarlane	Arlene Tobia
Diane Macri	Marie Turone
Michael Macri	Rosemary Van Alstyne

Condolences:

We send our deepest sympathy to John Ritz and his family on the passing of his brother, William J. Ritz, Jr., on June 27.

Congratulations:

Mike Doyle was recently inducted into the Capital District Basketball Hall of Fame. In 1969, when Mike attended Linton High School in Schenectady, he averaged 15 points as a senior on the team that won the sectional championship. At Union College in 1973, Mike started 65 of 66 games and served as tri-captain of the 1972-1973 team.

Congratulations to Matthew Cardamone and his new bride, Erika, on their marriage on March 26 in Simsbury, Connecticut. Matthew is the son of Joseph and Annmarie Cardamone and the grandson of Rosario (Jo Hennessey Cardamone) and the late Grace Cardamone. He is also the grandson of Arlene Tobia and the late Raymond Tobia. Matthew and Erika relocated to San Francisco where Matthew works as an engineering and construction advisor at Price Waterhouse Coopers and Erika is a speech language pathologist at the California Pacific Medical Center.

Congratulations to **Joe and Connie Dominski** who recently celebrated their 40th wedding anniversary on August 21.

Bragging Rights:

Brendan A. Blendell, grandson of Robert and Frances Blendell and son of Karl Blendell, was awarded a college scholarship from the National Italian American Foundation, an educational foundation that promotes Italian American culture and heritage. Brendan was 1 of 100 recipients to receive this highly selective scholarship. He recently completed an advanced training program in music performance and received a specialist certificate in guitar from the Berklee

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



Angiletti

(Lemon Drop Cookies)

By Christine Di Ionna

1 Cup Butter
1 Cup Sugar
1 Package Instant Lemon Pudding
2 Ounces Lemon Extract
6 Eggs
5 Cups Flour
6 teaspoons Baking Powder
Cream butter and sugar together.
Mix in lemon pudding and extract.
Add eggs one at a time to mixture.
Add flour and baking powder slowly, beat until firm dough.
Dough may be a little soft.
Preheat oven to 350 degrees.
Make medium size balls of dough and place on cookie sheets. The dough may be a little sticky, I put flour on my hands to prevent sticking.
Bake until bottoms are lightly brown. Cool Completely.

Glaze:

5 cups of powdered sugar
1 - 2 ounces of lemon extract (depending on your own taste)
2- 4 Tablespoons of water
Mix the ingredients to a glaze consistency.
Dip the cooled cookies in the glaze and place on wire rack or waxed paper to set. If desired add rainbow sprinkles before the glaze dries on the cookies.

Enjoy!

FALL FESTIVAL

SUNDAY, SEPTEMBER 25th

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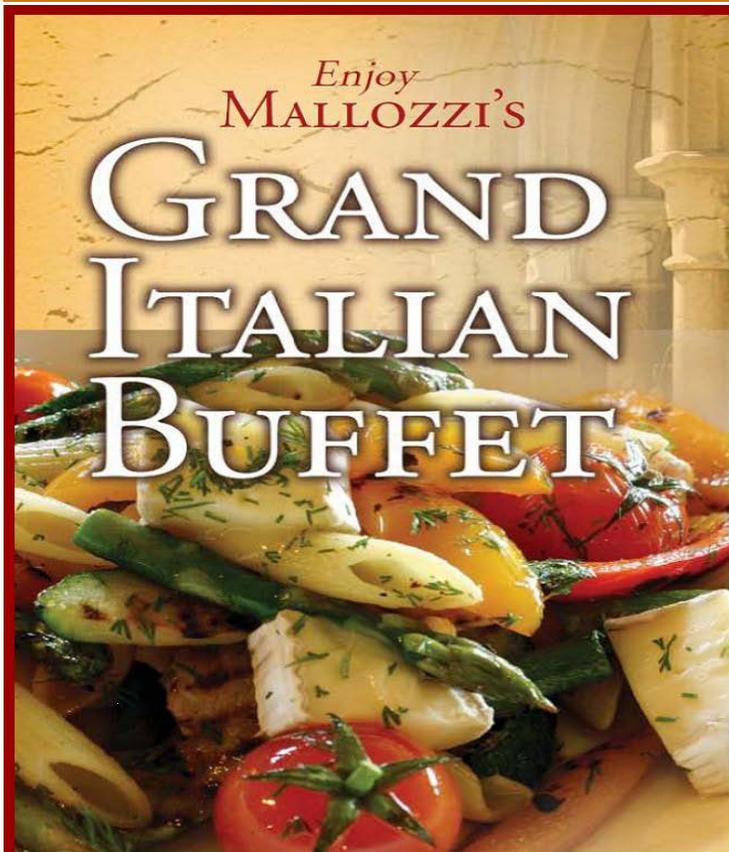
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