



ISSUE 620

NOVEMBER 2025

Happy **THANKSGIVING**





HONORING ALL WHO SERVED

VETERANS DAY

FROM THE ITALIAN AMERICAN COMMUNITY CENTER

NEWS & EVENTS

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SOCIAL CALENDAR

November

11/03/25 ~ Monday Grand Italian Buffet – 5:00 pm – 7:00 pm

11/03/25 ~ Elementary Italian Language Class – 7:00 pm – 9:00 pm

11/06/25 ~ Fall Chair Yoga – 6:00 pm

11/11/25 ~ Veterans Day – I.A.C.C. Membership Office Closed

11/12/25 ~ Women's League Meeting – 6:00 pm

11/16/25 ~ Annual General Membership Meeting / Year In Review – 12:00 pm – 2:00 pm

11/17/25 ~ Monday Grand Italian Buffet – 5:00 pm – 7:00 pm

11/26/25 ~ Thanksgiving Dinner Take Out by Duo at the Dunes

11/27/25 ~ Happy Thanksgiving – I.A.C.C. Membership Office Closed

11/28/25 ~ Black Friday – I.A.C.C. Membership Office Closed

Upcoming Events

12/07/25 ~ IACC Christmas Party &
Tree Lighting – 4:00 pm – 7:00 pm

12/13/25 ~ Christmas in Little Italy:
Arthur Ave Bus Trip – 8:45 am





PRESIDENT'S MESSAGE

As we pause to honor our veterans this year, I want to share the story of my favorite veteran, my father, Master Sergeant Joseph S. Sano. His journey through World War II is one of grit, grace, and a touch of fate that still leaves me in awe.

Drafted into the war like so many others in our families, my dad served in General Patton's legendary 3rd Army. He was stationed in Mobile, Alabama, and New Orleans, but regardless of the city, he had an uncanny ability to navigate his surroundings. Need something? He'd find it. Lost in a new town? He'd navigate it like a local. It was as if every map was already etched in his mind. That streetwise savvy didn't go unnoticed. The Army quickly recognized his resourcefulness, and he advanced through the ranks to become a Master Sergeant, overseeing supplies at the base, a position that demanded both precision and trust.

However, his story takes a dramatic turn. His platoon was called to meet General Patton in Sicily, and my father, fluent in both Italian and the Sicilian dialect, was a natural choice for the mission. Before their deployment, the men played a football game — a final celebration before heading overseas. Unfortunately, during that game, my dad dislocated his shoulder. Although it was a painful injury, it ultimately prevented him from shipping out.

That twist of fate saved his life. His entire platoon was tragically lost at Anzio Beach, every single member. My father was spared, due to injury, timing, and what I can only describe as the hand of God.

On Veterans Day, let us pay tribute not only to the bravery of those who have served, but also to the quiet miracles that have shaped their stories. My father, like many who bravely answered the call to serve, not only survived the war but also carried its memories, burdens, and lessons with him throughout his life. I share his story with immense pride.

This Thanksgiving, as we gather around the table with loved ones, let us pause to honor the brave men and women of our military and their families whose sacrifices safeguard the freedoms we enjoy every day. Their courage, resilience, and unwavering commitment are the foundation of this great nation.

Let us also give thanks to our ancestors, especially those who journeyed from distant shores like Italy, with hope in their hearts and a dream for a better life. Their grit and determination helped shape the America we cherish, one built on hard work, faith, and family.

Though our country may not be perfect, it remains a beacon of liberty and opportunity. And this holiday reminds us that freedom is not just a gift, it's a legacy passed down through generations.

Thank you to all our Veterans, and Happy Thanksgiving to all.

JIM SANO
ITALIAN AMERICAN COMMUNITY CENTER
PRESIDENT



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WOMEN'S LEAGUE

Our October meeting was a celebration of Halloween. Many of our ladies dressed up for the occasion and they looked "Spooktacular"! Thank you to all who participated. As a special craft activity, Marilyn Quadrini demonstrated the art of making wreaths with cloth strips. Supplies were provided to everyone, and each lady was able to take a wreath home to complete. It was a really fun activity and the wreaths looked great! Thanks, Marilyn!

We have been busy collecting items for various organizations in the capital region. Thank you to our ladies for your continued generosity and compassion for those in need. You are an amazing group of women! November will be our last month of collecting personal items for the Caring Closet. Joan Wallis will be delivering the items in December. Our Albany Med benefit was a great success. The nurses from the NICU tie dyed many items for the babies. Thank you to everyone for your donations.

On December 10th, we will be holding our annual Women's League Christmas Party at The Barnsider at 6:00 pm. The cost of the dinner will be \$45 per person. If you plan on attending our celebration, reservations and payments will gladly be accepted at our November meeting. We have planned a wonderful evening, and we hope each of you will be able to join us.

As required in our by-laws, we are presenting our slate of officers for 2026. They are as follows:

President: Georgeann Green
Vice President: Maria DeNitto
Secretary: Annette D'Auge
Treasurer: Mary Lou Marando

If there is anyone else who would like to run for a position, please submit your request with name, position, and 5 required signatures from members of the Women's League, who are in good standing, to our current secretary, Lynn Indelicato, before our December meeting. Elections will be held at our December meeting.

At our next meeting on November 12th at 6:00 pm, we will hold our annual "Friendsgiving" dinner. Many ladies have volunteered to bring various traditional food dishes to share. If you are not bringing a dish to share, your donation will be \$15.00. Please make your reservation before November 10th with Terri Fazio at 518-452-9265 or by email at theodora.fazio1130@gmail.com. We are looking forward to sharing this time with our Women's League family.

I know this article has a lot of information. It is a very busy time of year, and we are trying to give you as much advance notice of agenda items as possible. Thank you, everyone, for your continued support.

Have a safe and blessed Thanksgiving with your family and friends.



ANNUAL MEMBERSHIP MEETING & YEAR IN REVIEW

SUNDAY, NOVEMBER 16, 2025 | 12:00PM

Historic Centre Of Urbino

PART II

BY JIM SANO

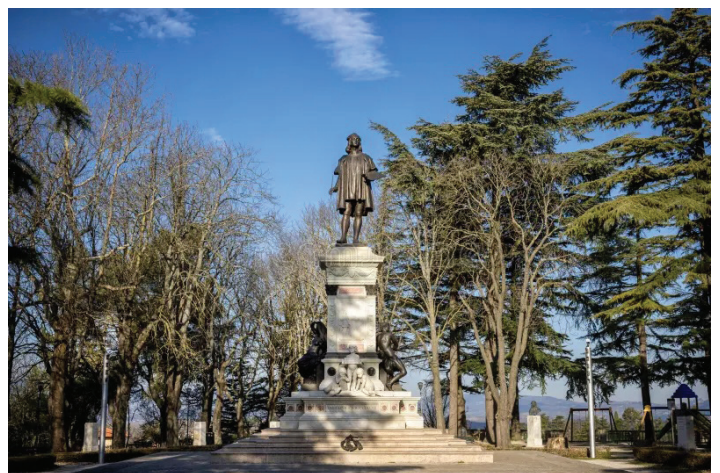


Urbino Cathedral

OTHER PLACES OF INTEREST IN URBINO

The central Church of Urbino is **Urbino Cathedral**, constructed by Bishop Mainardo in 1063 and dedicated to the Assumption of the Blessed Virgin Mary. Initially built in a Renaissance style in 1021, the cathedral was rebuilt in a neoclassical style by Valladier after the 1784 earthquake. It is currently the seat of the Archbishop of Urbino-Urbania-Sant'Angelo in Vado and is home to the famous Last Supper by Federico Barocci. The Oratory of the Santissimo Crocifisso della Grotta, also known as the Oratory of the Grotto, is located underneath the Cathedral of Urbino. It comprises four chapels constructed between the 16th and 17th centuries. The Chapel of the Resurrection houses a marble Pietà sculpted by Giovanni Bandini in 1597. Despite being almost a thousand years old, the cathedral has been well preserved thanks to numerous reconstruction efforts throughout the centuries. Since 1986, it has served as the seat of the Archbishop of Urbino-Urbania-Sant'Angelo in Vado, having previously been the seat of the Archbishops of Urbino.

The **Piazzale Roma** square offers a stunning city view and is home to a monument honoring Raffaello Sanzio, Urbino's famous son. The grand bronze statue was completed in 1897 by sculptor Luigi Belli and was initially placed in front of the Ducal Palace before being moved to its current site in 1947. Today, the monument is surrounded by trees, shrubs, and busts of famous individuals, creating a local civic Pantheon.





Piazza della Repubblica

Raphael's birthplace is on the steep road from Piazza della Repubblica to Piazzale Roma. Raphael, the renowned painter and symbol of the Italian Renaissance, was born in this historic house in the ancient center of Urbino on April 6, 1483. Today, the house serves as the location of a captivating museum showcasing a wide array of art, including paintings, sculptures, ceramics, and antique furniture. While many of these pieces are not directly associated with Raphael, they offer a fascinating glimpse into the era through a collection of objects, copies of his paintings, sketches, and tributes.

Piazza della Repubblica is the central square in Urbino and serves as the hub of the town's social and economic life. This central square is in the city's heart, nestled between two hills. From here, five main streets branch out: Via Mazzini, Via Cesare Battisti, Via Vittorio Veneto, Corso Garibaldi, and Via Raffaello. On the square's northern side stands the Raffaello College, established in the eighteenth century at the behest of Pope Clement XI. The Palace was intended to serve as a residence for the Fathers of the Pious Schools for their educational activities.

The Albornoz Fortress was built in 1367 by orders of Cardinal Albornoz. The old fortress was destroyed by insurgents in 1571 and rebuilt the following year. From 1858 to 1860, it was used as a border fortress between the states of the Church and those of Savoy. It is located at the highest point in Urbino and offers a 360° panorama view of the old town of Urbino and the nearby countryside. Throughout its history, the fortress has served as a military garrison, Carmelite monastery, and orphanage, and at one point, it was abandoned. Today, the interior of Albornoz Fortress houses the "Bella Gerit Museum," which displays archaeological finds and war equipment used between 1300 and 1500. The exterior space is a public park dedicated to the Italian Resistance Movement.





was the playing ground for a ball game called "Gioco del Pallone." This game was a precursor to the modern sport of tamburello. Gioco del Pallone was similar to "Calcio Fiorentino" (Florentine soccer), but by the 18th century, it started to resemble "Pallone col bracciale." This game was considered the main national sport in Italy until 1921, and its professionals were among the highest-paid athletes in the world, along with Japanese sumo wrestlers and Spanish toreadors.

THE ORATORIES OF SAN GIOVANNI AND SAN GIUSEPPE

The rather ordinary Gothic façade of the early 20th-century **Oratory of San Giovanni** conceals a colorful and impressive cycle of frescoes covering the entire walls and ceilings. The brothers Lorenzo and Jacopo Salimbeni from San Severino Marche painted the frescoes between 1415 and 1416. They are an excellent example of the last stage of Gothic, known as "International Gothic." Luminous colors, intricate detail, and decoration characterize this style.



The Church of San Bernardino degli Zoccolanti, built at the end of the 15th century just outside the historic center of Urbino, was designed by Francesco di Giorgio Martini. It was chosen as a mausoleum by Federico da Montefeltro. The Church is made of bricks and has a high, narrow facade with decorative bands, a travertine portal, and two windows with a small gable. The Latin cross nave has a barrel vault and a simple line dome with a rectangular apse. It is the final resting place of Federico da Montefeltro and his son Guidobaldo. Baroque marble sarcophagi are still near the entrance. The Church was victim to theft in 1811 when French invaders stole the painting *Pala di Brera* by Piero della Francesca, which is now displayed at the Brera art gallery in Milan.



The Oratory of San Giuseppe is a series of two 16th-century small chapels that contain a sculptural complex featuring a human-sized stucco depicting the Nativity of Christ, created by Federico Brandani in 1560. This work is considered the oldest in the world and is accompanied by valuable decorations and artwork from the first half of the 18th century. The sculptural complex is displayed in a chapel lined with tuff to recreate the atmosphere of a cave, thanks to the patronage and donations of various members of the Albani family.

The Piazza Rinascimento is located east of the Ducal Palace and is renowned for its unique beauty, making it a popular tourist attraction in Urbino. At the square's entrance stands a grand Egyptian obelisk dating back to 560 BC, which was brought to Urbino in 1737. It

The University-managed botanical garden in Urbino, established as a scientific institution in 1809 under Professor Giovanni De Brignoli's initiative, has a rich history dating back to the 13th century when it served as the main garden for Franciscan friars. The current neoclassical façade features a vaulted entrance adorned with frescoes and a polychrome stained-glass window leading to the garden. The outdoor space spans approximately 2200 square meters across three levels and has a central staircase and three ramps leading to various sectors. The greenhouse





The Piazza Rinascimento

houses an impressive collection of 709 genera, 2,731 species, and varieties, including 572 indigenous species.

The Albani family built the **Palazzo Albani** in the second half of the 15th century. Originally soldiers of fortune from Albania, the family became prominent in Urbino's administration and the Duchy. Eventually, Giovanfrancesco ascended to the papal throne in the 18th century. Alessandro and Annibale, nephews of Clement XI, were consecrated as cardinals during this period. In the early 18th century, particularly under Cardinal Annibale's patronage, the Palace underwent extensive renovation and expansion, encompassing the entire block. Ownership of the Palace remained with the Albani family until the mid-19th century, after which it endured a period of abandonment until the 1920s. Subsequently, the Renzetti family acquired the property, undertaking significant renovations. In 1998, the Renzetti family sold the Palace to the City University. Today, it houses university institutes and various academic facilities.



The monastery of Santa Chiara is an ancient, cloistered complex of the Poor Clare nuns of Urbino, known for its Renaissance architecture. It currently houses the Higher Institute for Artistic Industries of Urbino. Initially built in 1456, it became the ducal mausoleum in 1538. After the unification of Italy, it was used as a women's education institute and then a civil hospital. In 1970, the building became the Higher Institute for Artistic Industries seat. Restoration works were completed in 2011. During this time, the Montefeltro-Della Rovere family remains were moved to a temporary location within the building. □



PER TUA
INFORMAZIONE
(FOR YOUR INFORMATION)

BY JOE SANO

Fizz or No Fizz?



The San Pelligrino Water Source & Bottling Facilities

One of my memories from my trip to Florence was the constant question from the waiters at dinner, “Vorresti dell’ acqua? (Would you like water?) Fizz or no-fizz? HUH?

I don’t know about you, but I always wonder why buying a bottle of Italian bottled water at a restaurant is even a thing. It’s a bottle of water! Is there something I’m missing? Let’s explore.

First off, the number of Italian mineral water sources is the highest in Europe. The numerous Italian sources are among the most varied in terms of quality and difference. Today there are around 300 brands of Italian mineral water. Now not all of these have made it to the USA and here’s a need to add one more clarification.

Mineral waters are also called:

- **Still waters (sometimes called FLAT)** because they contain carbon dioxide naturally, right from the source.
- **Sparkling waters** are bottled with artificially added CO₂/Carbon dioxide (the FIZZ).

The reality is that the degree of effervescence in natural still waters varies greatly. So, the introduction of carbon dioxide/sparkling was seen as a way of stabilizing the

“fizz” in one’s water.

The most popular and available Still Waters of Italy are:

Acqua Panna – A still, flat water, it is one of Italy’s most popular Italian bottled water brands from the Tuscan Apennines. It’s sold as one of the most popular brands for making baby formula and a popular choice among restaurants. The San Pelligrino Water Source & Bottling Facilities and bars in Italy.

Lauretana – one of the lightest waters, coming from the Alpine glaciers of Monte Rosa.

San Benedetto – was born in 1956, in the heart of the river Sile natural park, in the province of Venice. The source has been known since the times of the Venetian Republic as the Ancient source of health. A leading Italian beverage company known for its high-quality mineral water, San Benedetto is popular throughout all of Italy, especially for children. It originally was sourced from natural springs in Venice but today, includes sources from all over northern Italy.

Sant’Anna – flows at 2000 meters in the valleys of the Maritime Alps. It is one of the poorest in sodium in the world.

Plose – The Plose source is located at a very high altitude, 1870 meters. One of its peculiarities is that it has a Ph identical to that of the intracellular water contained in our body.

Levissima – with over 80 years of history. Its source is located in the heart of the Central Alps.

The following are considered **still waters** but are naturally effervescent. Some are also artificially enhanced with carbon dioxide to increase their “fizz/effervescence” to the area in which it is being marketed.

Ferrarelle – born from the slopes of an extinct volcano in the province of Caserta, in the Campania region. This water explodes on the surface via a geyser. A historical Italian company specializing in bottled mineral waters and known for its sustainability efforts in recycling. It is a naturally slightly effervescent water, comes from Campania. It has a very specific taste, similar to flat sparkling water.

Acqua di Nepi – 100% natural effervescent water and is bottled as it flows from the source. This too is of volcanic origin. Today bottled by San Benedetto it is a naturally effervescent water that is beloved by many Italians and worth trying for those of you who like a light sparkling water.

Lete – the source is located in the Campania region and has been known since the nineteenth century.

San Pellegrino – one of the oldest, flows from sources found on the slopes of the Alps. Today it is an iconic international brand for the most part now marketed as sparkling mineral water because the natural effervescence is enhanced by CO2 at bottling. It is owned by Nestlé, with its production plant located in Lombardy, Italy. The natural effervescent product is still available but rarely found outside of Italy

Uliveto – flows inside the Uliveto natural park, near Pisa. Already in the nineteenth century, it was known for its healthy properties and beneficial effects.

Egeria – the Roman water par excellence. The name derives from the Roman cult of the nymph Egeria, from her presumed healing qualities. The source is located in the heart of the Roman countryside.

As for **sparkling waters**, the brands we find in the supermarket are often the same as still mineral waters. In fact, as already mentioned, they add the desired quantity of carbon dioxide just at the time of bottling. That’s why most of the famous brands of mineral waters have their sparkling version too. In Italian, it’s acqua frizzante, where frizzante stands for sparkling. Or as many waiters in Italy will ask... Fizz or no Fizz?

Among the best sparkling waters, many say are: **San Pellegrino frizzante, Boario frizzante, Brio Blu Rocchetta and San Benedetto frizzante**. A gentle reminder! If you are in a restaurant in Italy and you ask for sparkling water, most of the time they will serve you a natural effervescent one, which we call **leggermente frizzante**, slightly sparkling. However, these might be a bit too calm for those seeking a more effervescent drink.

Many Italian bottled water brands claim that their water has **health benefits**, including:

- **Enhanced digestion**
- **Skin and hair health**
- **Increased hydration**
- **Aids in digestion**
- **Supports cardiovascular health**
- **Aids in detoxing**



If still waters run deep, they also run delicious in an aquifer on the Italian island of Sardinia. A line of bottled water from that region was recently named best water in the world at The Berkeley Springs International Blind Water Tasting, held annually in West Virginia.

This water called Smeraldina is available at select specialty grocers in the United States, including Balducci’s in New York City. Sold in case lots (e.g. 12 glass .92L bottles for \$78.), it is not for the frugal but if you “gotta have it your gotta have it....”



Drink up!





A NIGHT TO REMEMBER: OUR 2025 COLUMBUS DAY GRAND GALA HONORS ITALIAN HERITAGE AND COMMUNITY LEADERS

The Italian American Community Center proudly hosted its annual Columbus Day Grand Gala on Saturday, October 18th. It was a magnificent evening celebrating Italian heritage, unity, and pride. The gala brought together members, families, and friends for a night of elegance, tradition, and heartfelt Italian Spirit.

The evening opened with a top-tiered cocktail party featuring wine, exquisite hors d'oeuvres, and an antipasto display. Next, guests enjoyed a beautifully prepared surf and turf dinner, music, and a vibrant atmosphere reflecting the Italian Spirit's timeless beauty.

A highlight of the evening was the presentation of the Center's annual awards, honoring individuals who exemplify service, dedication, and passion for preserving Italian culture and our club.

Dominic Mainella, owner of Bella Napoli Bakery, was named the 2025 Italian American of the Year, recognizing his unwavering dedication, outstanding support, and lasting contributions to the Italian American Community Center and the greater Italian community.

Dan Wall, Esq. was awarded the Italian Spirit for his years of service and dedication to our club.

The President's Award was presented to **Joe Allegretti**, honoring a lifetime of sacrifice and service to our country, state, and Italian community.

The Pasquale Tirino Service Award was presented to four individuals whose dedication and volunteering are paramount, **Sergio Panunzio, Jeffrey Hunt, Donatelli Rotella**, and the late **Chris Barton**. It was an emotional moment when Chris's dad and daughter accepted the award in his honor.

As guests reflected on the meaning of Columbus Day, a day celebrating exploration, courage, and cultural pride, the gala reminded everyone of the importance of honoring our past while embracing the future. The night concluded with dancing, laughter, and a shared pride in being part of the Italian American community.

The Italian American Community Center extends its gratitude to all who attended, the gala committee, and those who contributed to this unforgettable celebration.







**CHRISTMAS TIME IN LITTLE ITALY:
ARTHUR AVENUE BUS TRIP**

SATURDAY, DECEMBER 13, 2025

Depart: IACC at 8:45am

Depart: NYC at 4:00pm

\$50.00 members | \$55.00 non-members



**ITALIAN AMERICAN
COMMUNITY CENTER**





IACC MEMBER CHRISTMAS PARTY & TREE LIGHTING

**DECEMBER 7, 2025
4:00PM TO 7:00PM**

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CARING & SHARING

NOVEMBER

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Lindsey Moone

Matthew Pezzula

Linda Padula

Angela Pauley

Nancy Piaggione

Rocky Piaggione

Theresa Portelli

Stephanie Primero

Gail Richmond

Scott Roberts

Mary Rozak

Catherine Stack

Kathy Stellrecht

Mariann Stelmaszyk

Barbara Trimarchi

Suzanne Wall

Karen Wilson

WELCOME

new members Thomas & SueAnn Nicholson

CHAIR YOGA IS BEGINNING A NEW 8 WEEK SESSION

This class is enjoyed by so many and it's returning for an 8-week fall session. Classes will be on Thursdays at 6:00 pm.

They begin on September 18th and run through November 6th. The class is held upstairs in the Carusso Room. Classes are open to men and women.

Please call the membership office at 456-IACC (4222) to sign up.

The price for 8 weeks is \$60 or \$10 per class to walk in.

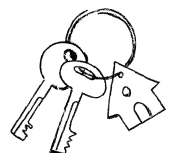
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Mangia Bene E Vivi Bene!

By FRANK ZEOLI

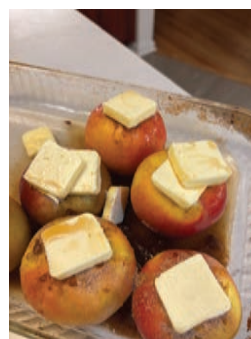
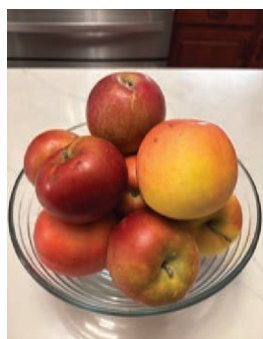


Baked Apples



This time of the year is filled with apples. Apple pie, Apple crisp, and my favorite Baked Apples. As a kid, I always looked forward to apple picking with my sister and cousins to fill bags as much as possible. Even a few got stuffed into our pockets so we could get that one last apple.

Once we got home, I looked forward to my grandmother making baked apples. It was an easy recipe, but I thought only she could make them. The kitchen was filled with the smells of sugar and spice, and everything nice. Over the years, I added some ingredients, like sweet sherry and sometimes raisins, to make the dish even sweeter.



INSTRUCTIONS

1. Preheat your oven to 375°F. Lightly grease a baking dish just big enough to hold the apples.
2. Prepare the apples by washing them and removing the core using an apple corer or a paring knife. Place the apples upright in the prepared baking dish.
3. Mix the brown sugar, cinnamon, and nutmeg in a small bowl. Stuff each cored apple cavity with the sugar mixture. Sprinkle the remaining sugar-spice mixture over the tops of the apples and dot each one with a cube of butter.
4. Pour the cream sherry over the apples and add the water to the bottom of the baking dish.
5. Bake for 35–45 minutes, or until the apples are tender when pierced with a knife. Baste the apples occasionally with the pan juices as they cook.
6. Remove the apples from the oven and let them cool slightly. Serve the warm baked apples with a drizzle of sherry sauce on the bottom of the pan and some vanilla ice cream or whipped cream.

PREP TIME: 10 MINUTES | COOKING TIME: 45 MINUTES

INGREDIENTS

- 6 Honey Crisp or Jonah Gold Apples
- ½ cup of brown sugar
- 3 teaspoons of cinnamon and sugar mixture *
- ½ stick of butter (cut into cubes)
- ¼ teaspoon of nutmeg
- ¼ cup of cream sherry
- 2 oz of water

* To make the cinnamon-sugar mixture, the ratio is 1 part cinnamon to 4 parts sugar, so about two tablespoons of cinnamon for ½ cup of sugar.

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



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