



ISSUE 622

JANUARY 2026

SUPER BOWL 60 PARTY



SUPER BOWL

COST: \$45 FOR MEMBER
\$50 FOR NON MEMBER

DOORS OPEN: 4:30 PM

SUNDAY FEBRUARY 8
14 FOOT HD SCREEN **RAFFLES & PRIZES**

PRE-GAME BUFFET: 5:30 PM

STATION ONE

Dip Station:

Buffalo Chicken Dip,
Spinach Artichoke Dip,
and Taco Dip

STATION TWO

Classic Italian Station:

Chicken Parmesan
Eggplant Rollatini
Penne ala Vodka
Garlic Bread

STATION THREE

Gourmet Hot Dog Station:

Hebrew National Hot Dogs

Toppings:

Meat sauce, cheese sauce, Ketchup,
Mustard, and relish.

Halftime Buffet

Pizza, Wings

Cheeses and Crackers

Dessert, Freshly Popped Popcorn

Complimentary Beer, Soda, Coffee & Tea

A cash bar is available.

**RESERVATIONS REQUIRED. TO MAKE A RESERVATION CALL
(518) 456-4222 OR VISIT WWW.ITALIANAMERICAN.COM**



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IN MEMORIAM: ALBERTO "AL" J. SACCA JR.



It is with deep sadness that we share the passing of Past President Alberto "Al" J. Saccia Jr., who left us on December 10, 2025, at the age of 89. Al was a devoted and active member of the Italian American Community Center, where he held numerous leadership roles and contributed tirelessly to its growth and success.

Al was one of our original chefs, preparing meals for many early events in the pavilion. His dedication left a lasting impact through projects such as the renovation of the bocce courts, the shrine to Saint Anthony, improvements to the pavilion kitchen, the creation of the Italian garden, and winterizing our outbuildings—among many other initiatives that enriched our community.

Beyond his service to the Center, Al proudly served in the Marine Reserves for 20 years. He spent many years working in his family-owned restaurant, Al's Italian Restaurant, and later held positions at Tobin Packing, KeyBank, before retiring from the New York State Department of Higher Education.

Al cherished time with his family and with the love of his life, Jeanne, his wife of 70 years. His warmth, generosity, and commitment to community will be remembered by all who knew him.

Our heartfelt condolences go out to Jeanne and the entire Saccia family during this difficult time. May his memory live on in the hearts of all who loved him.

IN MEMORIAM: LUCY P. BREMM



It is with great sadness that we announce the passing of Lucy P. Bremm, who passed away peacefully at her home on December 3, 2025, at the age of 94. Lucy was a beloved and active member of our community, deeply involved with the Women's League and a dedicated volunteer at many of our festas. In 1991, she made history as

the first woman to serve as President of the Italian American Community Center.

Lucy began her career with New York Telephone shortly after high school, where she formed lifelong friendships, and retired as a manager in 1989. In her golden years, she and her husband John enjoyed traveling with friends and creating cherished memories.

Lucy loved shopping, dining out, enjoying cocktails, and gathering with family. Her greatest joy was spending time with her family, especially her seven grandchildren and eight great-grandchildren.

Our deepest condolences go out to Lucy's family and loved ones. Her legacy of kindness, leadership, and devotion will forever remain in our hearts.



01/01/26 ~ Happy New Year - I.A.C.C. Membership Office Closed

01/05/26 ~ Monday Grand Italian Buffet - 5:00 pm - 7:00 pm

01/14/26 ~ No Women's League Meeting - Winter Break

UPCOMING EVENTS

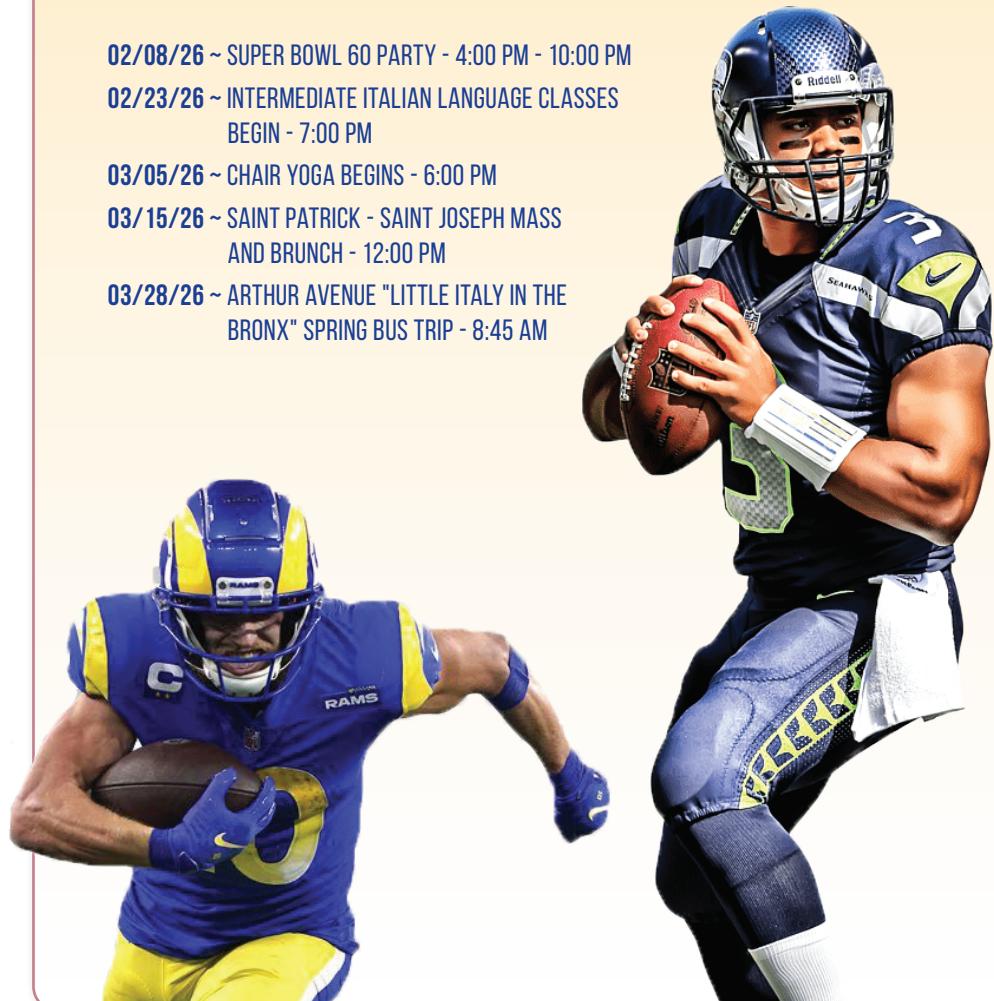
02/08/26 ~ SUPER BOWL 60 PARTY - 4:00 PM - 10:00 PM

02/23/26 ~ INTERMEDIATE ITALIAN LANGUAGE CLASSES
BEGIN - 7:00 PM

03/05/26 ~ CHAIR YOGA BEGINS - 6:00 PM

03/15/26 ~ SAINT PATRICK - SAINT JOSEPH MASS
AND BRUNCH - 12:00 PM

03/28/26 ~ ARTHUR AVENUE "LITTLE ITALY IN THE
BRONX" SPRING BUS TRIP - 8:45 AM





PRESIDENT'S MESSAGE

As we begin another wonderful year together, let me offer a heartfelt thank you for your support and enthusiasm for the Italian American Community Center. You are the reason our traditions stay strong, our events stay lively, and our community feels like family.

Looking ahead to 2026, for long time members, please remember to renew your membership dues by **January 31st** to keep your loyalty discount from the pandemic (2020) and enjoy all the great benefits of membership such as our programs, cultural events, social gatherings, and more. Your renewal helps us continue offering the experiences, connections, and sense of belonging that make this place so special.

Big screens, great food, and unbeatable fun, don't miss the best game day experience in town! Reserve your table for the Super Bowl 60 party today and get ready to cheer on your favorite team in style.

Please note: There will be **no Monday Night Buffet on January 19th** due to the extensive reconstruction of our bar and dining area. The renovation will restore natural light to a beautifully updated space, along with a new bar and many other upgrades.

We're so grateful for your commitment and the energy you bring to every event. Here's to another year of sharing laughter, stories, and celebration together.

Buon Anno e tanta salute e felicità to you and your families in the coming year!

JIM SANO
ITALIAN AMERICAN COMMUNITY CENTER
PRESIDENT

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WOMEN'S LEAGUE

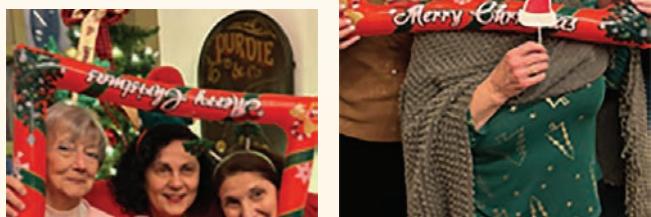
Hello ladies,

We would like to start out by wishing all of you and your families a very Happy and Healthy New Year! Hopefully everyone had a very Merry Christmas.

Now that the holidays are behind us and we settle into winter, please remember that the Women's League will also take a "winter break". Our next meeting will be on March 11th with our newly elected officers, President: Georgeann Greene, Vice President: Maria DeNitto, Secretary: Annette D'Auge, and Treasurer: Mary Lou Marando.

December was our Women's League Christmas party at the Barnsider restaurant, where we enjoyed a full evening of great food, camaraderie and a rousing grab bag gift exchange game. As we end our term as the Women's League officers, we would like to take this opportunity to say "thank you" to all the women in our group for their support and involvement with our events and all our activities.

Gail Tarantino, Terri Fazio, Lynn Indelicato, Joan Wallis



Ivrea Industrial City Of The 20th Century

PART II

BY JIM SANO



ICONIC PRODUCTS

In 1950, the creation of the Lettera 22 typewriter became a symbol of the prestige of Made in Italy in the world. The portable and lightweight Olivetti **Lettera 22 typewriter**, which measured 8.3 x 29.8 x 32.4 cm and weighed less than nine pounds, came in various colors. The Lettera 22 typewriter represented a shift to contemplative writing. Unlike its predecessor, the Olivetti M1, the Lettera 22 became an iconic symbol of Italian style and functionality. The Lettera 22 is often compared to current MacBook laptops, as Steve Jobs frequently stated that he drew inspiration from Olivetti's style and Italian designers when creating Apple. This typewriter won the prestigious Compasso d'Oro Industrial Design award in 1954 and was hailed



as the best-designed object of the century by the Illinois Institute of Technology. The Lettera 22 is exhibited in renowned museums worldwide, including New York City's MoMA. The Lettera 22 was designed to cater to a diverse audience, including workers, teachers, and secretarial staff. However, its appealing look and features became popular among artists, musicians, and writers. The Lettera 22's success ultimately led to the development of the Lettera 32, another iconic typewriter. This typewriter was favored by numerous acclaimed authors throughout the century, including Thomas Pynchon, Bob Dylan, Sylvia Plath, Cormac McCarthy, and Leonard Cohen. Cormac McCarthy used an Olivetti Lettera 32 typewriter to write over 5 million words. In 2009, one of his Lettera 32 typewriters was auctioned for \$254,500, significantly surpassing its estimated value of \$20,000.



In the 1930s and 1940s, Olivetti expanded into teleprinters, calculators, and office equipment. By the 1950s, they ventured into electronics,



establishing a competitive edge against American giants like IBM and HP. Adriano Olivetti revolutionized information technology with the **Divisumma 24** (1956), the first electromechanical calculator capable of performing all arithmetic operations and capable of printing the results, that propelled Olivetti to global prominence.

In 1959, Olivetti collaborated with engineer Mario Tchou to conduct research on electronic machines, resulting in the creation of the **Elea 9003**, one of the first transistorized mainframes. In 1964, a collaboration between Olivetti and Fairchild Semiconductor resulted in the creation of the first transistor calculator, the **Programma 101**. This innovative device was used in the Apollo program, marking a significant milestone in technological history. Olivetti's Programma 101 wasn't just a calculator but also a precursor to the modern personal computer, representing the first of its kind in Europe when introduced in 1965. Olivetti's dedication to efficiency, usability, and intelligent design played a vital role in PC innovation. Within just two decades, Olivetti established itself as the only Italian company manufacturing personal computers, further solidifying its role in the evolution of the PC.



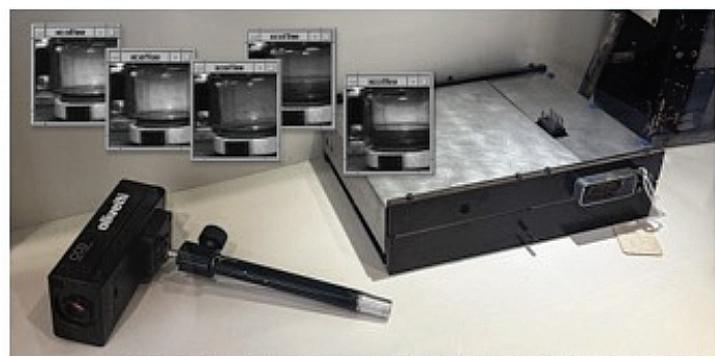
NASA used Olivetti's Programma 101 for the 1969 Apollo 11 moon landing.

This small-sized desktop calculator had significant computing power and was extremely popular, selling over 40,000 units, including purchases by NASA for the Apollo 11 mission. Programma 101's reliability, speed, and programming capabilities were vital in calculating

the lunar module's fuel consumption and trajectory. Since 1976, The 101 Program has been on display at the Smithsonian Museum in Washington as one of the symbols of space achievement.



In 1968, Olivetti collaborated with designer Ettore Sottsass Jr. to create the Valentine typewriter, a symbol of Pop Art in design. Advertisements for the Valentine featured people using the typewriter at the beach. In the 1970s, electronic devices began replacing typewriters, and Olivetti's attempt at personal computers was unsuccessful despite introducing one of the first models. Some speculate that external forces, including alleged illicit activities by foreign powers, contributed to Olivetti's downfall in computing. This speculation is fueled by the car accident death of Mario Tchou, Olivetti's chief computer programmer. Carlo De Benedetti, the company's last independent president, believed Tchou was assassinated by American secret agents wary of Italy's technological advancements. However, it's more likely that northern industrial groups were hesitant to invest in the electronics sector. Regardless of the cause, Olivetti's computing failure contributed to the company's downturn and Ivrea's decline. This unfortunate turn of events shifted the innovation spotlight from Europe to the US, giving an edge to American companies and placing European firms a step behind in computing advancements.



Olivetti developed the first webcam in 1991.

THE STORY OF THE OLIVETTI COMPANY - 1960 - TODAY

After Adriano Olivetti's sudden death on February 27, 1960, due to a heart attack, his brother Roberto Olivetti took over the company. However, Roberto lacked the same vision as his brother, worsened by the ill-advised acquisition of the US typewriter company Underwood. Olivetti's profits fell despite awards and international

acclaim, leading to gradual insolvency. In 1964, Italian banks and industrial concerns rescued the company, and Bruno Visentini became the president, ending the Olivetti family's direct management of the corporation. Olivetti sold its electronics division to General Electric in 1964 as a condition set by bankers for securing new loans but continued to develop new computing products independently. The Programma 101, a programmable calculator, was one such innovation. Olivetti was a significant player in the computer industry during the 1970s and 1980s. They released the M20 and M24, popular personal computers and a clone of the IBM PC. Olivetti became Europe's most prominent office machine manufacturer and the second-largest PC vendor after IBM.

In 1978, Olivetti brought electronic daisywheel printers to market, revolutionizing typewriters. As the 1970s transitioned into the 1980s, cities such as Ivrea suffered from economic downturns, similar to Rust Belt towns in the US. This decline resulted from recurring recessions, which led to cost-cutting measures in various industries. Companies like Olivetti outsourced labor to cheaper countries, resulting in the mass layoff of workers. This situation created an existential crisis for the concept of the company town.

Olivetti became a key distributor in Europe by partnering with AT&T in 1983. However, while AT&T thrived, Olivetti's profits and market share declined. Olivetti continued to release PC-compatible machines in the 1980s and 1990s, exploring the laptop market. In 1986, Olivetti acquired Triumph-Adler, capturing 50% of the European typewriter market.

In the 1990s, Olivetti nearly collapsed due to competition from US vendors and cheap Taiwanese manufacturers. Digital Equipment Corporation invested in Olivetti in 1992 but sold its stake after two years due to financial difficulties. The company experienced restructuring and sold off branches, resulting in job losses. In 1994, Olivetti stopped producing typewriters as personal computers and word-processing software gained popularity.

In 1995, Olivetti launched the Envision, a multimedia PC for the living room, but it was unsuccessful. In 1997, Olivetti sold its PC business to Wang Laboratories Inc and shifted its focus to the telecommunications industry. It established Omnitel, a cellular phone company, in 1995, which became Europe's third-largest mobile phone operator with 6.2 million subscribers. In 1999, Olivetti gained control of Telecom Italia and entered the fixed-line telephone sector through Infostrada, gaining over 900,000 customers.

Olivetti bought 55% of Telecom Italia in 1999. The merger was completed in 2003, with Telecom Italia focusing on expanding internationally in Internet

and broadband services. Olivetti's subsidiary, Tecnost S.p.A., became a holding company for their telecommunications activities.

The merger between Olivetti and Telecom Italia encountered challenges due to complex ownership structures and significant debt. However, Telecom Italia invested €200 million in Olivetti, revitalizing its presence in the information technology sector. Olivetti is now a Telecom Italia (TIM Group) subsidiary specializing in selling tablets and IT services. With revenues below €230 million in 2014 and only 582 employees, Olivetti focuses on the Internet of Things (IoT), Artificial Intelligence (AI), and Big Data. They concentrate on "Smart City" and "Smart Industry" solutions, utilizing 5G technology to drive digital transformation and support business growth in today's dynamic market.



INNOVATIVE ARCHITECTURE

The Olivetti Community in the industrial city of Ivrea embodies a unique social reform project initiated by Adriano Olivetti. This initiative aimed to integrate development, fairness, and justice across the city's production plants, residential areas, and social services, reflecting Olivetti's commitment to holistic urban planning and societal well-being. Adriano Olivetti revolutionized Ivrea in the 1930s, transforming the city's landscape with structures that embodied Italian Modernism and rationalism. These buildings, designed by renowned architects and urban planners, reflect Ivrea's architectural heritage and its impact on city planning. This unique social reform project, established by Adriano Olivetti, aimed to combine development, fairness, and justice within the city's production plants, homes, and social services. Olivetti's approach aimed to harmonize nature and functionality, creating an inviting and dynamic workplace conducive to social interaction, relaxation, and cultural enrichment. These structures have preserved their original designs and outdoor spaces, maintaining their historical significance. While



Church of San Bernardino

mostly privately owned, the vast area showcases the industrial city of Ivrea. These buildings continue to be used today, showcasing the social, cultural, industrial, and urban changes that have shaped this exceptional model.

The industrial city is characterized by the proximity of production sites, the Church of San Bernardino, and the convent where Camillo Olivetti moved with his family in 1907. The Church of San Bernardino, dating back to the 1400s, is still owned by the Olivetti family and contains sixteenth-century frescoes by Gian Martino Spanzotti. Although the church is situated on the edge of the UNESCO site, it is not among the registered buildings.

MAP OF THE INDUSTRIAL CITY OF IVREA



The Olivetti Community, comprising eighteen buildings, embodies Olivetti's innovative approach to factory culture and community involvement, resulting in an unprecedented city-planning endeavor in Italy. Reflecting the principles of Olivetti's Community Movement theory, the city's design integrates manufacturing facilities, administrative buildings, social services, and residential areas. Led by Adriano Olivetti, son of founder Camillo Olivetti, the Olivetti Company envisioned a model similar to Apple Inc. today, revolutionizing the global office landscape through a blend of technology, design, and functionality. Adriano, unlike traditional businesspeople, was politically inclined and embraced humanism. He prioritized city planning and enlisted renowned Italian architects and urban planners to guide city expansion, industry architecture, and societal needs. The Community Movement fostered a shared vision of harmonious relationships between workers and businesses, highlighting careful planning and the significance of culture in modernization efforts.

THE STRUCTURES

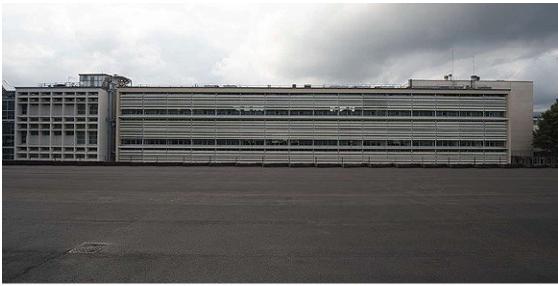


Camillo Olivetti's small red-brick factory began producing typewriters on October 29, 1908. The initial capital was 350,000 lire, with Camillo's share of 200,000 lire representing the building's value. The building, constructed at the end of the nineteenth century, was designed by Camillo in the style of early industrial workshops, following the closed workshop paradigm.



Between 1934 and 1958, Olivetti's workshops grew significantly, leading to the nickname "glass factory" for their headquarters. Four factories were constructed in a linear fashion, with each one connected to the next. The original 1908 red brick factory is linked to the 1936 extension, which in turn connects to the 1949 extension and finally to the 1958 addition. These factories prioritized human well-being with low windows and open spaces. The buildings reflected the architectural style of their respective time periods and embodied Adriano's belief in natural light. The "glass factory" showcased a functional and harmonious facade, representing a shift in industrial urban planning. It offered transparency, allowing visibility of activities from inside and outside, exemplifying a harmonious production site within the community.





The Old Carpentry shop, with its colorful brise-soleil façade (sun-breaking front)

Before Google existed, Olivetti set the standard for employee welfare. Camillo initiated Borgo Olivetti, providing housing for workers during the factory's expansion in the 1920s, addressing urban planning and living conditions. Olivetti believed in the impact of work surroundings on social existence and efficiency. They set up the village near their Ivrea offices. The village included houses with vegetable gardens to promote self-reliance. It also offered kindergartens and health and social services. These structures served the dual purpose of meeting the company's operational needs while also aiming to enhance employee living conditions. The comprehensive program offered employees loans to facilitate their access to home ownership. Olivetti designed various residential buildings following the principles of Modernism. These included executive single-family houses, 4-apartment houses, an 18-apartment building, and the exquisite Villa Capellaro.



The Olivetti Study and Experience Centre, designed by Eduardo Vittoria (1951-1954), boasts



striking glazed blue brick-covered walls in contrast with white horizontal beams and vertical pillars. Four asymmetric wings surround a central block featuring a rhomboid staircase lit by a glass skylight. Initially hosting training courses for Olivetti's mechanical designers, it now serves as the new head office of Olivetti's headquarters in Ivrea.

The Olivetti Nursery School, constructed between 1939 and 1941, was designed with child-friendly elements such as vibrant facades, large windows, and outdoor play areas. These features encouraged learning through exploration and interaction, fostering cognitive development and creativity in early childhood education. Adriano Olivetti's company provided free daycare for employees' children and offered 10 months of maternity leave. Olivetti believed in the importance of social structures, particularly in nurturing and educating children, which was reflected in the design and purpose of the school.

Today, the Nursery in Borgo Olivetti continues to serve as a children's facility managed by the Municipality of Ivrea.



The Olivetti Social Services building was a social center with a library and social spaces. Its ship-like appearance and rooftop solarium created an open and harmonious atmosphere, promoting unity and togetherness through its hexagonal features.

The building served various functions, ranging from a company canteen to spaces for reading, cultural gatherings, and relaxation. Its design integrated outdoor spaces and greenery, enhancing the overall experience by connecting with the interiors through large windows.

The buildings designed by architects such as Luigi Figini, Gino Pollini, and Le Corbusier were not just ordinary structures. These spacious palaces had glass walls, concrete roofs, and glazed brick tiles.



Eduardo Vittoria was responsible for designing the roof of the **H Workshop**. In this project, he successfully combined functionality and beauty by incorporating twenty square skylights into the roof, allowing employees to work under natural light with fresh air.

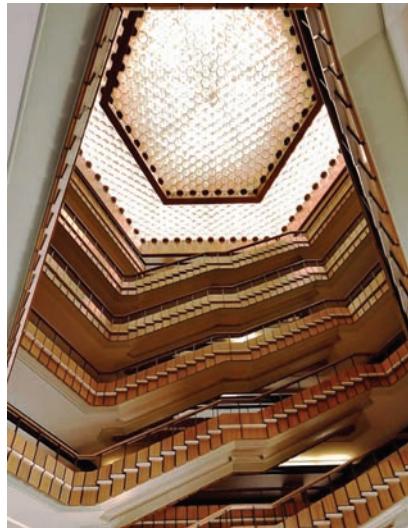
Nowadays, the H Workshop is used for events and shows. It is also home to "Boogie-woogie," a mural by Renato Guttuso created in 1945 for the Olivetti showroom in Rome.



The Office Building

(Palazzo Uffici 1955) is Olivetti's main office, housing administration, management, and marketing departments. Its impressive features exude grandeur, including a grand staircase adorned with a Murano glass roof, marble sculptures, and high-quality finishes reflecting the late 1950s international style.

Olivetti also constructed housing and hotels, including the Talponia and Hotel La Serra. The Talponia, also known as "Molehill," was built in 1968 to accommodate temporary Olivetti employees in Ivrea. This unique underground housing estate was built with a crescent-shaped block carved into a hillside, featuring glass domes resembling mole hills and furniture designed by the architects.



The building has a walkable paved roof and a glass facade segmented into rectangles by dark gray metal framing.

Hotel La Serra, constructed by Olivetti in the 1970s and influenced by postmodernism, features an irregular series of stacked, graduated floors intended to resemble a typewriter from the outside. Initially designed for brief business stays, the hotel embodies efficiency with its modular furniture and curtain-separated bedrooms. The interior gives off a ship cabin vibe, with oval porthole-like windows. The hotel initially housed 55 small rooms, commercial galleries, a swimming pool, and

a conference center. It's part of the larger La Serra complex, which also includes a cultural center with an auditorium, cinema, hotel, and restaurant. Its unique design even influenced the apartments in Star Wars' Andor.



The construction of the industrial city concluded with the completion of the Nuovo Palazzo Uffici (New Office Building) in the late 1980s. The New Olivetti Office Building, designed by architect Gino Valle from 1985 to 1988, consists of five blocks long and a structure six floors high that form a wide curve set back from the road, connecting with the Olivetti Office Building. With this structure, the company reaffirmed Ivrea's position as its management hub during a period of strong manufacturing growth, during which it expanded its international presence.

THE OLIVETTI LEGACY

Adriano Olivetti's ideals of corporate responsibility and community impact endure, questioning the role of business in society. In today's era of technological disruption, his lessons of innovation, work-life balance, and prioritizing more than just profit remain relevant. Olivetti and Ivrea's story advocates for a humane and sustainable future, promoting a holistic vision of progress that values labor, design, and community. Today, Ivrea attracts visitors who are fascinated by its industrial heritage, impressive architecture, and rich history. Today, the Industrial City imagined by Adriano Olivetti no longer exists, and many of the buildings originally used for production have been altered by companies that have inherited the company's properties, but not always in ways that respect their architectural value. Although the town's population has declined, its ties to Olivetti's legacy remain strong. Recovering from Olivetti's decline has been difficult, leading the city to return to its smaller, more provincial roots.

The connection between Olivetti and the town of Ivrea has existed for over a century. Although Adriano passed away more than fifty years ago, his name and story are now being remembered more than ever. The innovative spirit and dedication to the well-being of workers that characterized Olivetti's legacy continue to influence the local way of life and community initiatives. Ivrea serves as a poignant reminder of a unique and fleeting era of corporate idealism that seamlessly integrated business, politics, architecture, and everyday life in the city. It illustrates how manufacturing, civil society, and culture can be harmoniously interconnected to generate positive social impact. □

BY JOE SANO

ARE WE THERE YET? I'M HUNGRY!



Italian roadside dining - good food, well prepared, conveniently available.

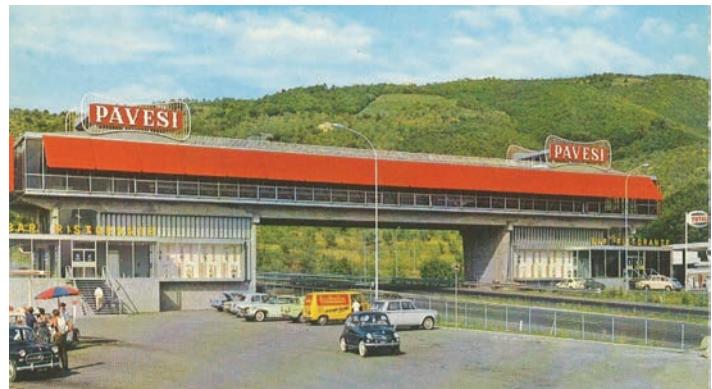
There is no doubt that throughout Italy and Europe one will find American burger chains and other fast-food options. Many believe that the European version of USA chains is so much better than the original USA version.

Yet they are just outclassed by the Autogrill.

Hot Shoppes, Howard Johnson's and Savarin Coffee shops all have disappeared from America's highways and have now been replaced by rest areas offering typical fast food made from ingredients often banned in the European Union. Yes, Italy can show us a better way. Autogrill's history dates back to 1947, when Mario Pavesi sought to sell cookies via food stands along highways. Inspired by large American operators like the Howard Johnson chain, Pavesi sought to replicate this in Italy. The Motta and Alemagna companies joined in this vision of roadside "sweet" stands.

Now a large corporation, the first Pavesi autogrill was located on the A4 Torino-Milano Road, intending to be a small shop for coffee, new Pavesi goods, and a place to rest. As they became more popular, Italians simply referred to them as "Autogrill" without a brand affiliation.

By the 1970s, the financial crisis decimated the Italian auto industry and, by extension, rest stops as well. The Istituto per la Ricostruzione Industriale (IRI), a now-defunct government agency that rescued

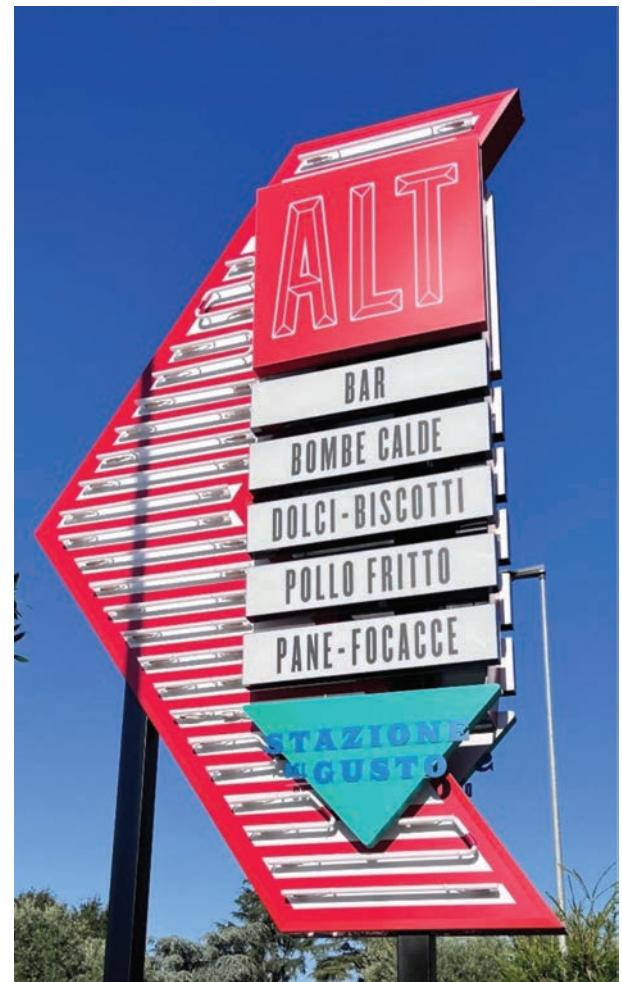


failing companies from bankruptcy, acquired Pavesi, Motta, and Alemagna and consolidated the companies, forming the **Autogrill** brand. In the mid-1990s, the company was privatized and the Benetton family's holding company was and continues to be the largest shareholder.

The Autogrill brand accounts for 65 percent of rest stops in Italy, while its closest competitors Chef Express and Sarni rank a distant second and third place with around 6 percent of the market each.

So your Italian roadside restaurant, especially on the autostrada (motorways), is often an Autogrill. This unique Italian concept combines a cafe, marketplace, and restaurant offering proper meals like pasta, roasted meats, and local specialties. Truly, a significant step up from typical U.S. highway fast food.

Cruise down the autostrada and pull into the first Autogrill you reach. Inside, you will find liters of olive



In November 2023, Autogrill S.p.A. was acquired by World Duty Free S.p.A and became part of the largest worldwide conglomerate providing for “food on the move”. Hopefully the Autogrill will remain focused on affordable, good food that is provided quickly to those on the go. □

oil, piles of salami, whole prosciutto, balls of provolone, jars of marinated artichokes, pasta of all shapes, towers of cookie tins, mountains of chocolate bars, along with bottles of Italian wines, limoncello, and often local craft beer. There are also sandwiches of every imaginable construction and a case of sweets that will put ten pounds on you by just gazing. Indeed, it is like an Italian grocery meets a convenience store meets a coffee shop. Everything is here that you would expect to find in an American gas station combined with a gastronomical experience that has few rivals.

Now some critics will say that the Autogrill concept has slipped a bit since its inception, but it remains a unique concept based on the importance of food in Italian culture. Even actor/author Stanley Tucci speaks admirably of the Autogrill which he highlighted in an episode on the Lombardy area.

One new twist on the Autogrill concept is the latest concept of Enilive, an Italian sustainable energy company, and acclaimed chef Niko Romito, the man behind multiple Michelin-starred restaurants. They have partnered to launch the gourmet Alt Stazione del Gusto in Rome. Roughly translated to “taste station,” Alt is an electric vehicle charging station with culinary delights and a large dose of pizazz. One such dining choice is a Bomba (bombolone), a “healthy” fried dough stuffed with your cheese choice, or protein options. One interesting sidebar is that Chef Niko studied “Dunkin” and the distribution of its frozen donuts to the shops. He replicated the same concept sending his frozen doughballs out to his ALT stations where they are then freshly prepared.



CHRISTMAS PARTY



On December 7, 2025, IACC members gathered for a warm and joyful **Christmas Party** filled with good food, great company, and plenty of holiday cheer. The evening featured a delicious **dinner**, including complimentary beer and wine, giving everyone a chance to relax and celebrate the season together.

One of the highlights of the night was the cozy **hot chocolate bar**, complete with festive toppings that delighted guests of all ages. Adding a special Italian touch, we were treated to an assortment of **Italian pastries generously donated by Bella Napoli**—a heartfelt thank-you to the Mainella family for making the evening even sweeter.

The celebration wouldn't have been complete without a special **visit from Santa Claus**, who stopped by to spread holiday magic, pose for photos, and bring smiles all around.

Thank you to everyone who attended this free member event and helped make it a memorable way to start the Christmas season. We're grateful to all who planned the party and thank them for their hard work and dedication to our club.

Save the date, the 2026 Christmas party is scheduled for December 6th.



CARING & SHARING

JANUARY Birthdays

Anna Acconi
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Helen Articolo
Janice Batchelor
Alison Burnside
John Coppola
Nadine Cunningham
Susan Daniels
Maria DeNitto

Gail Dillon
Mark Dreisenstock
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Kimberly Fredericks
Thomas Galvin
Christopher Geaney
Bryan Goldberger
Peter Grant
Edward Haddad
Cara Joyce

John Macri
Marcella Michel
Frank Padula
Barbara Palumbo
Debra Placito
John Relyea
John Riley
Lynda Scalzo
Michael Swanson
Julie Tsai
Andrea VanDecar

WELCOME

new members

Paul Haldeman & Charlene Campanelli



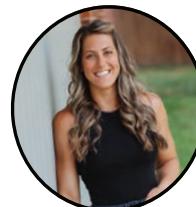
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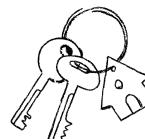
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Mangia Bene È Vivi Bene!

By FRANK ZEOLI



Pasta Puttanesca is a bold, savory pasta dish known for its rustic flavors and simple ingredients. It's an easy-to-make pasta dish tossed in a quick tomato-based sauce made with garlic, anchovies, olives, capers, and crushed red pepper.

This dish is traditionally from the Campagna region of Italy. The name "puttanesca" has a colorful history, but today it's just known as a classic, no-frills comfort dish. The great thing about it is that it can be made from ingredients in your pantry and thrown together without planning.



PREP TIME: 5 MINUTES | COOK TIME: 25 MINUTES

INGREDIENTS

- 28 oz can of San Marzano whole tomatoes
- ¼ cup of capers (drained)
- 1 cup of pitted Calamata olives (whole or cut in half)
- 1 tablespoon of chopped garlic (4-5 cloves)
- ½ teaspoon of crushed red pepper flakes
- 4 anchovy filets (whole)
- 2 oz of extra virgin olive oil
- 1 tablespoon of parsley (dried or fresh)
- 1 lb. of spaghetti

PASTA PUTTANESCA



INSTRUCTIONS

- In a large mixing bowl, crush the canned San Marzano tomatoes by hand and set them aside.
- In a large sauté pan over medium heat, add the extra virgin olive oil, garlic, anchovy filets, and red pepper flakes, and cook until golden brown and the anchovies have liquified.
- Add the capers and olives and sauté for another two minutes. Add the hand-crushed tomatoes to the pan and mix all the ingredients. Add the parsley and simmer for about 15 minutes.
- While the sauce is simmering, bring a medium-sized pot of salted water to a boil and add the spaghetti, and cook until the pasta is al dente.
- Drain the pasta and reserve some of the hot pasta water. Add the pasta to the sauté pan with the sauce, then fold the sauce into the pasta, adding some of the hot pasta water to thin it out. This will help the sauce cling to the pasta better.
- Transfer the pasta to a serving dish. You can add a small amount of Pecorino Romano cheese to the top, but be careful with the saltiness of the capers, anchovies, and olives; you don't want the pasta to be too salty. That's why we don't add salt to the sauce mixture.

Enjoy!

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



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