

Founded 1994



*Il Piccolo Giornale* is the official newsletter of Club ItaloAmericano of Green Bay, Wi.

Website: <http://clubitaloamericano.org/> Facebook: Club Italoamericano of Green Bay  
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**CENA DI NATALE  
December 16, 2017**

By now you should have received your invitation to our Christmas dinner via snail mail. The deadline for making your reservation is Saturday, **December 9**. If you haven't already done so, please mail your reservation along with your check to **Vicky (Piccione) Soback, 1810 Oakhill Drive, Green Bay, WI 54313**.

**We need volunteers to help with the set up on Saturday morning. Please call Marlene at 494-9641 or email her [cnavese1701@gmail.com](mailto:cnavese1701@gmail.com) if you can help. We will meet at**

9:00 am at the Yacht Club.

**Included in the mailing you will find the final results of the Club Survey taken this past May. We encourage you not only to look it over carefully and save it for future reference, but also to consider organizing a new activity.**

**SHARE YOUR FAMILY ROOTS**

The results of the recent survey indicate that the majority of our members are interested in activities that include events to sample Italian food and opportunities to learn about and share all things Italian.

There are more than 60 club mem-

bers with Italian/Sicilian backgrounds. Thus far only 16 have responded. It's really quite simple send your or your ancestor's cognome (surnames) in parenthesis followed by the region and/or city from which they emigrated to Lenora (Fiorenza) Rhyner at [crhyner@new.rr.com](mailto:crhyner@new.rr.com).

Example: Lenora (Fiorenza/ Pellegrino) Rhyner Sambuca and Marsala, Sicilia

We would like to use this information as a source of conversation regarding common ancestry, stories, pictures, recipes, traditions and customs of your heritage.

**Grazie**

## GENEALOGY 101

The Brown County Central Library will be helping with your genealogy on Saturdays from January 20 to March 24, 2018. Visit [browncountylibrary.org](http://browncountylibrary.org) for details and registration information.

## **ITALIAN CONVERSATION CLUB**

The **Italian Conversation Club** is off to a good start! Initiated by club member Angela Landt, it will meet once a month on Saturday mornings. The next meeting will be **on Saturday, December 9 at the Brown County Central Library (second floor) 515 Pine Street from 10:00 to 11:30**. No need to register just show up ready to practice your Italian. All levels are welcome, from beginners on up.

## PASTA SHAPES 101 KNOW YOUR NOODLE

Spaghetti, penne, ravioli plenty of Italy's more than 350 styles of pasta are probably familiar, but there's a world of shapes, sizes and styles out there to discover. Here are 4 special noodles you'll find across "il bel paese".

- \* Tagliatelle Da long, flat ribbon pasta hailing from Emilia-Romagna, made fresh with eggs & flour and served with thick sauces like Bolognese or ragu
- \* Pici a hand-rolled pasta from Siena made with only water & flour and paired up with olive oil, cheese & breadcrumbs
- \* Orecchiette "little ears" are a petite, cup-shaped pasta from the Apulia region and served with turnip greens (cimi di rapa) pancetta & olive oil
- \* Calamarata wide, flat rings of pasta from the coasts of Naples & Sorrento and best served with light sauces or fresh vegetables

## ITALIAN WEDDING SOUP

It's a wildly popular item to be served at Italian-American wedding receptions, especially in the North Eastern United States, and most specifically the Pennsylvania/New Jersey areas. It is most popular in Pittsburgh Pennsylvania where it is almost always fed to a new bride and groom and said to be "energy fortification" to help them through their first night together. How romantic. **So that's why it is called Italian wedding soup, right? Well, no.** It is sort of the other way around and became a wedding tradition seemingly because of its name. The name is a mis-translation of "**minestra maritata**" (**married soup**). The Italians use this term to describe how well vegetables and grains go together in a soup. It's a good "marriage" of ingredients. In some parts of Italy the traditional soup contains meat and in others it does not. **There are no hard rules as to what greens are used and the grains can take the form of a small pasta, long noodles or even beans. The meat in the soup also varies, sometimes being pork, chicken, beef, or more recently meatballs.**

Italian wedding soup can take on many different forms, and people from different traditions or who have lived in different parts of the country have different concepts of what Italian wedding soup should be.

**This recipe will be dealing with the North Eastern United States concept of the soup.**

Using a few premade ingredients this soup can be prepared in about 20 minutes. This recipe makes approximately 2 liters (around 6 servings) worth of soup.

### **Ingredients:**

- 2 liters Chicken Broth
- 4 packed cups Baby Spinach
- 1 cup uncooked Pastina

- 1lb Ground Beef
- 1/2 cup Bread Crumbs
- 1/2 cup Romano Cheese (or Parmesan Cheese)
- 1 Egg
- 1 teaspoon Minced Garlic
- 1 tablespoon Parsley
- 2 tablespoons Milk (or Cream)
- Salt to taste
- Black Pepper to taste

### Method:

1. Add 2 liters of Chicken Broth into a large sauce pot and set the heat to medium to medium low so that it can gently come to a low simmer while you prepare the meatballs.
2. To prepare the meatballs mix together the 1lb Ground Beef, ? cup Bread Crumbs, ? cup Romano Cheese, 1 Egg, 1 teaspoon Minced Garlic, 1 tablespoon Parsley, 2 tablespoons Milk, Salt to taste, and Black Pepper to taste.



3. Roll the meat mixture into tiny meatballs using about one heaping teaspoon per meatball.



4. Bring the broth up to a gentle boil and add the meatballs to the broth. They will take 10 to 15 minutes to cook through.



5. While the meatballs cook, bring a separate pot of water to a rolling boil and add in the 1 cup uncooked Pastina. Cook until done and drain.

6. Add cooked and drained Pastina to the broth.

7. Add the 4 Cups of Baby Spinach to the broth and push down into the lightly boiling soup, until it wilts. It should only take a few seconds.

8. Serve in bowls with Romano Cheese sprinkled on top and Garlic bread.



## MANGIARE



## The Legend of la Befana

Like children everywhere, Italian kids look forward to the arrival of the red-suited Babbo Natale on Christmas Eve. However, this relatively modern tradition pales in comparison to the anticipation generated by the arrival of an old witch in early January. On Epiphany Eve, the old, tattered and soot-covered Befana flies around the world on a broomstick and comes down chimneys to deliver candy and presents to children who have been good during the year. For those who have fallen a bit short of model behavior, la Befana will leave lumps of coal. (Realizing that no one can be perfect for a whole year, these days la Befana often leaves a sweet "lump of coal" made from black sugar.)

La Befana has been an Italian tradition since the XIII century and comes from Christian legend rather than popular culture. The story is that la Befana was approached by the Three Wise Men who asked her to lead them to the stable where the baby Jesus lay in a manger. La Befana was too busy cleaning her house at the time, so she declined the offer to go with them. Very soon she realized that she had made a huge mistake, so she gathered up a bag full of gifts and set off alone in

search of the baby Jesus. Though she followed the same star as the Magi, she was unable to find the stable. Undaunted, la Befana continues to travel the world over to this day searching every house for the Christ child. On January 6, the first day of Epiphany, Italian children hold their breaths as they search their stockings for a sign that they have been good that year.

The arrival of la Befana is celebrated with traditional Italian foods such as panettone (a Christmas cake) and marks the end of the long and festive holiday season in Italy.

Article from: <http://monteverditusca.ny.com>



## OPEN FORUM Calling all Members

We extend an invitation for all club members to attend our monthly Board of Directors meetings. Our plan is to create an open forum at the beginning of each meeting where members can share their ideas, suggestions and/or concerns.

If you have an item or topic that you feel needs extra time, please contact **President Teofilo (LVTeofilo@aol.com or 432-6513) by the Monday before the board meeting so it can be added to the agenda.**

The meetings are held on the third Thursday of every month. **They begin at 5:30 and are held at Luigi's Italian Bistro on**

Manitowoc Road.

The next Board meeting will be on Thursday  
21 December.

### ARTICLES FOR OUR NEWSLETTER

Please feel free to submit articles or pictures for our newsletter. Information for each upcoming month needs to be submitted to me by the 25th. (think Christmas) of the month. You should email articles as an attachment in Microsoft Word and pictures in a jpeg format.

My email address is:

paolomarino1@gmail.com

Questions— call me at 612-360-8246

### CLUB MEMBERS IN BUSINESS

We have several club members that are in the restaurant business:

Bilotti's in De Pere, Luigi's Italian Bistro in Green Bay, Sammy's Pizza in Green Bay, Titledown Brewery in Green Bay, Captains Walk Winery in Green Bay, Polito's Pizza in Green Bay, Angelina Ristorante in Green Bay, Thumb Knuckle Brewing Co. brewery and taproom, just west of Luxemburg and east of the Brown County line on Hwy 54.

Whenever you visit these businesses, please mention that you are a member of Club ItaloAmericano as a support of their business and membership.

