

Founded 1994



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

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Our "Big Fat"

ItaloAmericano 20th Anniversary Ferragosto by Jo Anna Kloster

The cars rolled in, the sleeves rolled up, and many hands pitched in to once again make magic happen. Such is the beauty of our club events. On Saturday, August 16, over 70 club members (present and past) attended our 20th anniversary celebration. And what a celebration it was. Amidst towering oaks, summer breezes, and sunshine; members played, laughed, noshed and thoroughly enjoyed our big fat **ItaloAmericano 20th Anniversary.**

Early afternoon activities found members strolling between the bocce and the horseshoe throwing areas across from the pavilion. Others with agile hips attempted the hula hoops. Was that **Vicky** out there shaking hers like a washing machine on overdrive? And then there was the three-round horseshoe throwing championship between **(Dominic Del Bionchi ? and ?)** before a sell-out

audience of one - **Never before have so few played in front of so little with such gusto!**

Indoor activities at the pavilion had the gentle rhythm like the ebb and flow of a peaceful sea. Members made their way casually between the red and white checkered tables as they visited and chatted about the anniversary DVD. Many comments like, "Oh, I remember making that spaghetti sauce" and "Wasn't that a fun event" echoed around the room as **Darrell Sobek's** hard work flashed across the screen. My, how many fabulous events we shared these past 20 years. It was so great to see former members socializing with old and new friends and pointing out each other in **Darrell's photo montage.** During this part of the day, toe-tapping background music was provided by the **2 Tones.**

At last, it was time for dinner. **Our MC, Chris Wagner,** and also our **new president, Teofilo,** made a few announcements and then a toast to the club. Dinner was served by our board members as diners lined up table by table to savor the treats! **Vicky** ladled **Luigi's** provided wonderful and savory Italian sausage with pep-

pers and onions and Italian beef on sesame topped crispy ciabatta bread. YUM! **Janice Galt, with help from Vladimir,** dished out her famous farmer's market salad of farm fresh tomatoes and fresh greens dressed with balsamic and olive oil. So fresh! To cleanse the palate **June** handed out cool juicy watermelon. And of course, assorted appetizers on the amply stocked side tables were still available for the picking.

After dinner, and to help with digestion, **Elaine Wagner** led those who were not too full in a lively Tarantella dance. With hands intermingled, and arms raised high, members danced into the circle and then out mimicking the movement of our dance's namesake: the Tarantula. By the end of this activity, most had it under control and were whirling freely across the circle of dancers. Arm in arm they traipsed, keeping with the lively beat of this traditional Italian folkdance!

Lest we forget, competition was also in the air as votes were cast for the best meatballs, tiramisu and wine. When the dust cleared, the results were as follows: **Janice Galt earned 3rd place for the best meatballs.** Hers had 3

kinds of meat and a raisin in the middle. It's an old Italian recipe from **Tony's family shared Janice. Second place went to Mary Teofilo**, with fresh rosemary and oregano straight from my garden. **Dominic Del Bianchi humbly accepted first place for the winning meatballs.**

Next was the best tiramisu for the dessert category. **Joann Daley's** creation came in third, **Dominic Del Bianchi's efforts garnered second and Mary Teofilo's labors won her first place.**

Last but not least was the third category of judging for the best homemade wine. Two competitors vied for the honors. **Dominic was a busy guy and came in second again. Darrell Sobek took first.**

Drawings for centerpieces made by **Lisa L.** and dolce rounded out the evening. Then, once again, many hands joined in to undertake the cleanup in record time.

Happy 20th Anniversary, Club Italoamericano! May you have many more!

Ferragosto Raffle Winners

by Lynn Thompson

Board member **Lisa Iapalucci** created the lovely floral table decorations for our recent 20th anniversary party, creating a festive atmosphere for our celebration.

The decorations were raffled off as we savored dolci at the end of our big event.

The lucky winners were: Al Valentine, Dan Brunmeier, Elaine Wagner, Mark Mariucci, Dominic Del Bianco, Darrell Sobek, Winston Stoddard, John Contratto, and Teofilo. Enjoy!

NEW MEMBER

Please welcome our newest member, **Jan (Gazza) Barta.** Jan is from **Iron Mountain, MI** and graduated from high school with

Pete Feira.

Her father is 100% Italian and her grandparents both came to the U.S. from Italy.

Benvenuta Jan!

TEST YOUR ITALIAN-MONTH 5

la citta'	the city
la strada	the street
il negozio	the store
la chiesa	the church
il libro	the book
la borsa	the purse
le scarpe	the shoes
l'amico	the friend
lo zio	the uncle

Andiamo a fare la spesa al negozio di scarpe.

Let's go shopping at the shoe store.

Mio zio si chiama Marco

My uncle's name is Marco.

Luigi va a scuola tutti i giorni.

Luigi goes to school every day.

I Proverbi: Wisdom Stories

La casa con buona scorta di patate non conoscerà mai la fame

The house that has enough potatoes will never go hungry.

RECIPES

MEATBALLS

by DOMINIC -RICETTA

- 1# ground round
- 1# sweet Italian sausage
- 4 eggs

- 4 medium minced onions
- 1 cup seasoned stuffing cubes
- 3 cloves minced garlic
- 1 1/2 Tsp salt
- 1 cup grated Parmesan cheese
- 4 Tbsp chopped fresh parsley

Combine all ingredients in large bowl. Fry meatballs until golden brown in olive oil. Bake on parchment paper @ 350 for 20-30 minutes, depending on size of meatballs.

ENJOY!

TIRAMISU

By Mary Teofilo

Begin by making Zabaglione cream:

5 egg yolks from large eggs (if you plan to use the whites make sure you have organic eggs and the shells have been washed well)

1/3 cup of sugar

1/2 cup of Marsala wine

In the top part of a double boiler, beat eggs and sugar together until the mixture is pale yellow. In the bottom part of the double boiler bring water to a boil and reduce heat to simmer. Place the egg yolk mixture over water and gradually add the Marsala beating continuously. Continue beating and scraping sides and bottom of pan for 6 to 10 minutes or until soft mounds can be formed. Transfer to a bowl, cover and refrigerate for at least 30 minutes.

1 cup whipping cream, chilled

4 Tbsp sugar

5 egg whites (may be omitted if would rather not have uncooked egg)

1 lb Mascarpone Cheese

1 recipe Zabaglione

2 cups (16oz) freshly brewed espresso or other strong brewed coffee

1/2 cup Marsala (May substitute brandy or a coffee liquor for all or part of Marsala)

1 Tbsp vanilla

14 oz lady fingers

3 Tbsp cocoa powder

Chocolate curls or edible flower for garnish if desired

Whip cream with 2 Tbsp sugar until soft peaks form. Fold in Mascarpone and Zabaglione and mix until well blended. If using egg whites beat until stiff and fold into mixture. Cover and refrigerate 1 hour. In a separate bowl, mix espresso, 2 Tbsp sugar, Marsala (or substitute) and vanilla. Arrange 1/3 of cookies on bottom of 9x13 pan. Carefully spoon about 1 Tbsp of coffee mixture over each cookie. Spoon 1/3 cheese mixture over cookies

and sprinkle with 1 Tbsp cocoa. Repeat two more times ending with cocoa. Cover and refrigerate at least 5 hours or overnight so that cookies can soften as they absorb moisture. Garnish and serve. Makes 12 servings.

MARK YOUR CALENDAR

Wednesday, September 10th, an outing to JaJora Olive Oil Company, 2069 Central Court, Green Bay, east side. An evening to experience a wide variety of extra virgin olive oils, balsamic vinegars and more.

Look for more information in a separate email to be sent soon by Vicky (Piccione) Sobeck

TERZA PASSEGGIATA

September 23, 2014 the third and final 2014 Passeggiata will be held.

Rustique Pizzeria & Lounge is where we will gather afterward, More information to follow

FATE ATTENZIONE!!!!!!

CENA DI NATALE DATE HAS BEEN CHANGED to SATURDAY, DEC. 6, 2014

Because of a conflict with engagements at the Green Bay Yacht Club, we have changed the date from Saturday, December 13 to Saturday, December 6--one week earlier.

Musicale VII - Tuesday October 21 @ Unitarian Universalist Fellowship Church on Comanche Ave

Our very own Maestro Giovanni (**John**) **Contratto** will once again masterfully put together another great evening program of Italian music performed by local talent. You will be amazed at the talent that lives in our area. At this event we pay homage to the great Italian composers whose works still echo after centuries. Also, the great Neapolitan songs we know and even explore Pop culture.

Cena di Natale XVIII - Saturday December 6 @ Green Bay Yacht Club

Once again we celebrate Christmas in Italian fashion (or as close as we can) with great food, good wine and fellowship. The gathering before dinner is a time to catch up with what's happening with other Club members. Come join us and make your holiday complete.

OUR SPECIAL EVENTS

Passeggiate - September 23

We find ourselves a nice trail or scenic urban location in the Greater Green Bay area where we take a leisurely stroll (which is a Passeggiata) and visit with other Club members and guests as we walk and talk. Then we find a nice place to eat and socialize, which is what Italians do so well.

Dinner & an Italian Movie - Fall Showing on November 19

The evening begins with dinner at Sammy's Pizza on Oneida Street where we eat and trade stories. Then we head to the Neville Public Museum for an Italian movie. This program, the International Film Series, was the creation of the Green Bay Film Society and is free and open to the public. Our Club supplies an Italian movie to the program for both the spring series and the fall series.

31st Annual Green Bay Holiday Parade - Saturday November 22

Last year was our first time participating in this great Green Bay tradition.

Guiding a giant helium or air inflated animated balloon, such as Snoopy or Spider Man, down the street is fun and entertains the kids watching the parade. This year's theme is Toyland Christmas. An Italian float?

PLUS . . . there are events and happenings that Club members put together on their own, such as a road trip, a cooking demo, working a grape harvest @ **Merl & Fatima Baenen's**, going to **Italian Fest in Milwaukee**, just to name a few. If you want to put one together, **Vicky** will help get the word out.

CHRONOLOGY of EVENTS

September 23. Terza Passeggiata
October 21, Tuesday Musicale
November 19, Wednesday . . . Dinner &
Italian Movie
November 22, Saturday Green Bay
Holiday Parade
December 6, Saturday Cena di Natale

20 years!

BOARD OF DIRECTORS MEETING

The next Board meeting will be on Thursday 18 September at Luigi's on Manitowoc Road at 5:30 pm. Board meetings are open to all members. Please join us we would love to have you there. We have fun and get things done!

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, and the Captains Walk Winery in Green Bay.

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

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:

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Questions— call me at 612-360-8246





60th Anniverary

Merlin & Fatima Baenen

Photos

