Founded 1994



# Il Piccolo Giornale **April**, 2016

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

**Board of Direc-**<u>tors</u>

Officers:

President

L. V. Teofilo

Vice President

Vladimir Wojnar

Treasurer

Vicky Sobeck

Secretary

Bill Anderson

Peggy Anderson

Past President

Richard Gollnick

#### Directors

John Contratto

Marlene Feira

Pete Feira

Janice Galt

Lisa Iapalucci

Patrick Kloster

Mark Mariucci

Lynn Thompson

#### Ambassador at Large

Riccardo Paterni

Editor

Paul Marino







Harvesting spaghetti due to an early spring in Europe. Order your tree using the form attached to this newsletter.

How the custom of pranking on April 1 came about remains shrouded in mystery. When the western world employed the Julian calendar, April because March 25 fell during

years began on March 25. Festivals marking the start of the New Year were celebrated on the first day of Holy Week. The adoption of the Gregorian calendar during the 1500s moved the New Year to January 1. According to the most widelybelieved origin postulated for April Fools' Day, those who could be tricked into believing April 1 was still the proper day to celebrate the New Year earned the sobriquet of April fools. To this end, French peasants would unexpectedly drop in on neighbors on that day in a effort to confuse them into thinking they were receiving a New Year's call. Out of that one jape supposedly grew the tradition of testing the patience of family and friends.

#### But that's only one theory. Others are:

The timing of this day of pranks seems to be related to the arrival of spring, when nature "fools" mankind with fickle weather, according to the Encyclopedia of Religion and the Encyclopedia Britannica.

The Country Diary of Garden Lore, which chronicles the goings-on in an English garden, says that April Fools' Day
"is thought to commemorate the fruitless
mission of the rook (the European crow),
who was sent out in search of land from
Noah's flood-encircled ark."

Others theorize it may have something to do with the Vernal Equinox.

Some think to tie in with the Romans' endof-winter celebration, Hilaria, and the end of the Celtic new year festival.

Wherever and whenever the custom began, it has since evolved its own lore and set of unofficial rules. Superstition has it that the pranking period expires at noon on the 1st of April and any jokes attempted after that time will call bad luck down onto the head of the perpetrator. Additionally, those who fail to respond with good humor to tricks played upon them are said to attract bad luck to themselves.

Not all superstitions about the day are negative, though — fellas fooled by a pretty girl are said to be fated to end up married to her, or at least enjoy a healthy friendship with the lass.

Arguably the best media-generated April fools' joke dates from a Richard Dimbleby "news report" aired on 1 April 1957 on BBC's Panorama. It opened with a line about Spring coming early that year, prompting the spaghetti harvest in Switzerland to be early, too.

Against a video backdrop of happy peasant women harvesting spaghetti from trees, whimsical claims about the foodstuff's cultivation were made in a straightfaced manner. Spaghetti's oddly uniform length was explained as the result of years of dedicated cultivation. The ravenous spaghetti weevil which had wreaked havoc with harvests of years past had been conquered, said the report.

More than 250 viewers jammed the BBC switchboard after the hoax aired, most of them calling in with serious inquiries about the piece — where could they go to

watch the harvesting operation? Could they buy spaghetti plants themselves? (For those anxious to try their hand at homegrown pasta, Panorama producer Michael Peacock offered this helpful hint: "Many British enthusiasts have had admirable results from planting a small tin of spaghetti in tomato sauce.")

Current tastes seem to run more to funny phone calls and media-driven extravaganzas.

But it's still okay to reach back to older times for inspiration.

Be a traditionalist on April 1 send a co-worker or friend to fetch a tube of elbow grease or 50 feet of shoreline.

## REGISTRATION REMINDER SUMMER BOCCE BALL LEAGUE

If you haven't already done so, there is still time to register for the Park & Rec summer bocce ball league.

Open registration for returning and new teams starts April 1. The deadline is April 15.

#### **Club Apparel For Sale**

2 Short Sleeve Golf Shirts with the Club's Logo:

Ladies, size Medium, color Sand, Original Price \$25 on Sale \$15

Men's, size X Large, color Black, Original Price \$25 on Sale \$15

If you are interested in this special sale, please contact, Victoria (Piccione) Sobeck at 865-7229 or email: dvsbeck@gmail.com

#### **FOOD AND WINE TASTING**

Mark your calendars for Tuesday, April 19th at 6:30 pm for a food/wine Tasting at Ski's Meat Market, located at 2201 Oneida Street.

The cost is \$10 per person and the owner, **Stephanie**, has planned a mouthwatering delight. We will feast on cheeses which include Sartori MontAmore, Bellavitano Gold and La Bottega Asiago Peperoncino. The meats include, Genoa Salami, Hot Capocollo, Sopressata, Bianco D'ore Italian Dry Salami, Insalata Panino. We will also have Stuffed Banana Peppers with Procuitto and Mozzarella, French bread, Olives and of course, wine tasting and end the evening with some delicious chocolates.

Reservations are important and we need to give Stephanie a head count by Fri., April 15th. Please call Victoria Sobeck at 865-7229 or email: dvsobeck@gmail.com if you wish to attend this special night.

### THE BEST WAY TO SHARE OUR CLUB

Our members are made up of people from all over our community that share an interest in Italian culture and food. Many of us were introduced to the club through a family member or a friend. We think word-of-mouth is the very best way to introduce new people to our group and let them share in the fun we all have.

We recently asked **Rosamaria**, a club member, to share her own experience. Her words follow:

As a member of **Club ItaloAmericano** I am excited for the 2016 upcoming events planned. I was asked to tell you why I am a member of the club. I was fairly new to Green Bay and moved to my present neighborhood in 2009. **Nancy and Bill** 

Fowle (club members) were the first to welcome me and invite me to my first Passeggiata (walk). It was because of these wonderful friendly people that I decided to join this Italian American Club.

Joining the club does not require you to be Italian. I am not Italian by blood however, I was born on October 12 Columbus Day. Our club celebrates Columbus Day with an annual spaghetti dinner which is prepared by club members.

During the summer, club members pair up for **Bocce Ball** competition and there are three Passeggiate from May to August each ending at a selected restaurant. We also have two movie events, Musicale in fall and a Christmas party (Cena di Natale). These are some of the exciting events planned for 2016.

If you know anyone interested in all things Italian or someone new in town, invite them to one of our summer events.

Ciao

Rosamaria

#### Carnevale 2016

#### By JoAnna Kloster

Old man winter tried his best to snow on our parade, but he was no match for Club Italo-Americano's annual Carnevale. As the snow drifted and the winds blew, 45 members and guests braved the cold Tuesday, February 9, to meet at Luigi's Italian Bistro, our host for the evening.

As usual, the room was decked out in Mardi Gras finery by the set-up committee who met the day before to complete their work. John Contratto, Vicky (Piccione) and Darrell Sobeck, Michele Koehler, Chuck and Lenora Rhyner, Lisa lapalucci adorned each table with lovely live and silk floral arrangements, Lisa Meli hung decorative masks on the walls and the committee organized the room.

Upon entering Luigi's for Carnevale, members and guests were greeted at the Welcome Table by June Cotter, Vicky and Lisa, who made sure everyone received a customary set of glittery beads or two as well as a festive feathered mask.

During the mingling and social period guests were serenaded by the talented Mariucci family with Mark on vocals, and Ardo and Dave accompanying with guitars. If you listened carefully you could hear members humming along to the old favorites that filled the air.

At around 7:10, John Contrato our MC for Elisa (Pagano) Agen the evening announced dinner. And what a feast it was! Every year it seems Luigi's outdoes itself with new and tasty offerings. Tonight's buffet menu consisted of the following: assorted cheeses, Kalamata olives, salami wrapped mozzarella, crispy tomato bruschetta, assorted pizzas, two types of extremely savory chicken entrees (one in a red sauce and another in a lighter white wine sauce with potatoes), Italian sausage with peppers, onions and capers, and fresh green beans.

During dinner we were treated to another musical offering by Victor Tec Cob who played violin. After dinner all joined in for a rousing round of **Tombolo the Italian** version of BINGO. The winners who chose lovely Italian treats from a basket were Jo Anna and Patrick Kloster who chose a tin of dark chocolate Pirouline rolled wafers and Sandy and Winston Stoddard who chose a box of Italian Panettone, sometimes known as Italian Christmas bread. The center pieces (made by Lisa lapalucci) were also won by assorted members and guests.

Then it was time for dessert and we were not disappointed. Luigi's provided not one selection but three! Each plate was served up with tiramisu, a cannoli, and an eclair. All were simply scrumptious. Lisa lapalucci's served up her colorful King Cake with Judy Beerntsen as the winner

of the baby that is hidden somewhere in this traditional Mardi Gras cake.

New member were also introduced: Mark Zittlow, Robert and Sara Peteson-Zizzo. We also celebrated Darrell Sobeck's birthday. As usual the night went by too quick-

Time does fly when you're having fun at a Club-Italo Americano Carnevale!

#### RECIPE FOR CAPONATA

Caponata:

1 lg eggplant (don't bother peeling it)

1/2 c plus 2 T olive oil

2 - 8 oz cans tomato sauce

2 T sugar

1/2 tsp salt

dash pepper

2 1/2 c sliced onion

1 c diced celery

1/2 c red wine vinegar

2 T drained capers

12 pitted sliced black olives

Wash eggplant - cut into 1/2 inch cubes. In 1/2 c hot oil, saute eggplant until tender and brown. Remove and set aside. In 2 T oil, saute celery and onion until tender (same pot). Return eggplant to pot. Add tomato sauce, heat to boiling. Lower heat - simmer covered 15 mins. Add other ingredients. Simmer covered, stirring occasionally - 20 mins Refrig, covered, overnight.

This DEFINITELY tastes better the next day!

#### **Election Alert**



As you may be aware Chris Wagner, a member of our club and former Board member, is running for re-election to the Green Bay Area School District Board of Education.

Chris served as an administrator for the school district and has been elected a Board member since his retirement. He is and has been truly committed to well being of the students and families of the district.

Your vote and support of his candidacy is appreciated.

#### **WISITALIA DONATION**

The state Wisitalia organization has been instrumental in giving financial assistance to the Italian language programs here in Green Bay. At its inception in 2008, Wisitalia jumpstarted the program at Preble High School with a \$5,000 check for texts and teaching materials. The following year when the program expanded to East High School, another \$5,000 was granted. In each of the ensuing years, including this year, an additional \$1,000 has been pre-

sented. These funds can be used to enrich the program with such things as field trips, speakers, Italian food demonstrations, etc. WisItalia has also given financial aid for teacher certification.

The Board of Directors of our club voted to send a \$400.00 donation to WisItalia to show our thanks and appreciation for their support.

#### **CHECK US OUT**

For information regarding our club or a copy of the monthly newsletter, please visit our website:

#### www.clubitaloamericano.org

For photos and current events, please visit us on Facebook:

"ClubItaloAmericanoofGreen Bay"

#### CHRONOLOGY of EVENTS 2016

April TBDBocce Ball League - session 1 begins
June 5, Sunday Bocce Pot Luci
mid July Prima Passeggiata
July TBD Bocce Ball League - session 2 begins
mid August Seconda Passeggiata
mid SeptemberTerza Passeggiata
October 8, Saturday Spaghetti Dinner
October 18, Tuesday Musicale
November TBDDinner & ar Italian Movie
November 19, Saturday Green Bay Holiday Parade
December 3, Saturday Cena di Natale

#### **CLUB LIBRARY**

**John Contratto** has started a club library, which he will bring to each event he participates in.

Books may be borrowed for a month.

Names of borrowers, phone numbers and email addresses are recorded.

Books are welcome from lenders. All books will remain under the ownership of the lender. The club will not assume liability for any lost books.

#### **THE CLUB LENDING LIBRARY:**

#### LANZA

A biography of Mario Lanza

by Raymond Strait and Terry Robinson

#### **SINATRA**

by Anthony Summers

#### **WONDERS OF ITALY**

A Photographic Journey through Landscape, Art and Architecture

Oversize coffee table type book

#### **PAGANINI**

A biography of Nicolo Paganini (violinist)

By Leslie Sheppard and Dr. Herbert Axelrod

#### **VERDIE**

A biography of Giuseppe Verdi (composer)

By Francis Toye

#### GREEN, WHITE, RED

The Italian-American Success Story

By Dominic Pulera

#### n THE COMPLETE OPERAS OF PUCCINI

By Charles Osborne

#### **VIVALDI**

By Marc Pincherle

**VENICE: LION CITY** 

By Garry Wills

**VENICE** 

Pictoral Travelogue

By Bonechi

**FLORENCE** 

Pictoral Travelogue

By Bonechi

THE MEDICI

By Ferdinand Schevill

#### 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, Titletown Brewery in Green Bay, Captains Walk Winery in Green Bay, Polito's Pizza in Green Bay, the Oilerie in Fish Creek and on Lineville Road 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.

#### **BOARD OF DIRECTORS MEET-**

#### ING

The next Board meeting will be on Thursday 21 April 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!



#### **April Flowers from our Arizona Showers**

