

Founded 1994



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

Website: <https://www.clubitaloamericano.org>

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**APRIL CLUB ACTIVITIES**

\* Bring a Friend Night/Membership Drive - Tuesday, April 8 - 5:00 at The Village Grille -Contact person: Mary Fascinelli Eifler at 920-301-3721 -Deadline, April 1.

\* Conversation Club - Saturday, April 12 - Meet at the Kress Family Library in DePere from 10:00 to 11:30

**MEMBERSHIP**

We have one new member this month, Rebecca Derenne. We hope to tell you a bit about her in the May newsletter.

**LIVE AT THE MET**

“Le Nozze di Figaro” (The Marriage of Figaro) will be shown at Bay Park

Cinema on Saturday, April 26 at 12:00. It is a commedia per musica (opera buffa) in four acts composed by Wolfgang Amadeus Mozart.

**UPCOMING CLUB ACTIVITIES -MARK YOUR CALENDARS**

Dinner and a Movie - Wednesday, May 7 - dinner at Gallaghers, 1651 S. Webster at 4:45 and a movie “The Dinner” at the Neville Museum at 7:00. If you plan to have dinner, please contact Patti Costa Meyer at 920-360-8685 or email: [mmyerfamily@icloud.com](mailto:mmyerfamily@icloud.com) on or before Monday, May 5.

Based on the bestselling novel by Herman Koch, The Dinner turns an ordinary meal among family into a

taut morality play as the limits of polite society are tested and two brothers discover just how little they know about each other. Tensions between the brothers and their families escalate when a video of two teenagers, possibly son of one brother and daughter of the other, beating a homeless woman to death, shows up. Will the parents protect the kids or force them to face the consequences of their actions.

\* “Meet, Eat and Greet” - Tuesday, May 20 - Watch for a separate flyer with pertinent information.

**FREE CONCERTS**

\* Green Bay Jazz Orchestra - Thursday, April 3 at the Tarleton Theatre- Doors open at 5:00, concert begins

at 6:00

\* AVB Community Band - Monday, April 14 at the Ashwaubenon PFC - Doors open at 6:00, concert begins at 7:00

## CONDOGLIANZE

Our sympathy goes out to club members Ken Dollhopf and Lou Damiano. Ken's mother, Ruby Dollhopf, recently passed away. Also, to Judith Michaels whose brother Samuel died on February 27, and to Jackie Kucera whose daughter Venice passed away on March 21.

## PASSEGGIATE

Ever since 2008 **Club ItaloAmericano** has been doing our version of La Passeggiata, the time-honored Italian tradition of talking an evening stroll. We do this once a month during June, July, and August and once again, we are seeking chairpersons. If you would be willing to organize one of the three, please contact Marlene (Sparapani) Feira [cnavese1701@gmail.com](mailto:cnavese1701@gmail.com). We have a folder with "how to" steps to help you get started.

## ARTICLES FOR OUR

### NEWSLETTER

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

Questions— call me. Contact information is in our club directory.

## CLUB BUSINESSES

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

Luigi's Italian Bistro in Green Bay, Tarlton Theatre in Green Bay, Titledown Brewery in Green Bay Thumb Knuckle Brewing in Luxemburg. 2ASolve, which specializes in

personal computer, network & data support and consulting, The Bakery.

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

## CLUB BUSINESS WEB SITES

2A Solve in De Pere, <https://www.2asolve.com/>

Luigi's Italian Bistro in Green Bay, <https://www.luigisitalianbistrogreenbay.com/>

Tarlton Theatre in Green Bay, <https://thetarlton.com/>, <https://www.facebook.com/thetarlton/>

Titledown Brewery in Green Bay, <https://www.titledownbrewing.com/>

Thumb Knuckle Brewing in Lux-emburg. <https://www.thumbknuckle.beer/>

<https://www.facebook.com/pg/ThumbKnuckleBrewingCo/events/>

<https://www.thebakerygb.com>

## Carnevale!

**By: Lisa Joy Meli**

**Club ItaloAmericano of Green Bay** celebrated Carnevale at Luigi's Italian Restaurant on Tuesday March 4th in grand style and famous camaraderie. Carne is the word for meat or flesh and Vale originates from the verb levare which means to lift away or withdraw so this holiday was named as a time of feasting and indulgence before Lent when one withdraws from eating meat. Carnevale, while celebrated throughout Italy and in many places around the world, does have its roots in Venice. The first recorded evidence of that was in 1094 when the Doge of Venice produced a document declaring that a pre-Lenten feast and festivities would be held. By 1162 it was declared an annual public festival with feasting and masquerading before the forty day Lenten fast. With social class rules of the day being strictly adhered to, Carnevale grew in adoration

to early Venetians and the visitors of this bustling port, as a day when class rules could be dropped. After all, when wearing a mask, a commoner could be dancing with an elite, rules be damned. Over the centuries it grew in grandeur incorporating elaborate masks, parades and performances that had a huge influence on the Theater of the day. Commedia dell'Arte, a traveling troop of improvisational actors began taking shape in the 12th century, with the masks being the foundation of the characters and even their whole persona as they performed dramatic improv around a basic plot, often of unrequited love or the victories of the commoners over their masters. Simple plots, overly dramatic movement and the masks themselves, often based on recognizable local stereotypes, were essential to conveying meaning since there were so many local dialects and not one unified language yet. It is also known by some to have begun much earlier than commonly cited on the internet because Dante mentions the troops in the Divine Comedy referring to them as "the popular storytelling, jesters and buffoonery of the day."

In appreciation of this mask culture and heritage, Lisa Joy Meli - Chair and Dianne Coradini Sutton-Co-Chair, had decided to bring in a Photo Booth and some unique masks this year and Photographer Extraordinaire, Darrell Sobeck took some fun and festive pictures of club members that evening. Think about joining us before Carnevale next year for mask making.

The evening feast, as usual, was delectable. John Sollena and his amazing crew at Luigis provided a spread from Bruschetta and a lovely variety of Antipasti to Muscles, Chicken Marsala, Sausage and Peppers, Pizzas, Penne, Meatballs and three types of Arancini di Riso or (little oranges of rice) affectionately referred to as rice balls. Can you say, YUM? After the buffet everyone played a game of Tombola, an Italian game similar to Bingo, and Linanna Thompson announced the numbers in Italian while many fluent club

members helped their teams find the correct numbers. Bravissimi! A big thank you to club members Sue Badeau, Gordon Johnson, Darrell and Victoria Sobeck who came early to help decorate and make things merry for the thirty one club members and guests who attended. A special welcome to new club member Rebecca Derenne that joined us that evening and a shout out of appreciation to Victoria Sobeck whose relentless attention to all the details and amazing organization forever keeps us rolling. Thank you also to all the Board members whose tireless efforts keep us enjoying the Italian culture and all the people who celebrate that with us.





## L'angolo delle ricette

Happy Spring! With fresh ingredients becoming more available, it's a great time for salads. Enjoy these easy recipes at your own table!

If you would like to submit one of your favorite recipes highlighting "Favorite Mother's Day Buffet" to put in next month's newsletter, email Karen Habel-Marshall by April 20 with your contribution.

### Cranberry Salad with Greens



Submitted by Victoria Sobeck

#### Ingredients:

10 cups of mixed greens

1 cup chopped broccoli

1 cup chopped cauliflower

1 cup dried cranberries or raisins

1/2 cup chopped purple onion

Optional - walnuts, olives, mushrooms, cheese etc.

#### Dressing:

1/4 cup cranberry sauce (jelly or whole)

2 Tbsp. apple cider vinegar

1/2 tsp. Dijon mustard

1/4 to 1/3 cup sugar

1/3 cup of olive oil

#### Directions:

##### Step 1:

Put all in the pot over low heat. If using whole cranberry sauce, squash cranberries against pot. Heat until smooth.

##### Step 2:

Keep dressing in refrigerator until needed. Mix greens and dressing together and sprinkle with cheese. (Optional: blue cheese or feta.)

**NOTE:** If you're making for 2 or 4 people, cut down on amounts **BUT** make the dressing as is.

## **Balsamic Vinagrette Dressing**

From [barefeetinthekitchen.com](http://barefeetinthekitchen.com)



### **Ingredients:**

2 Tbsp. honey

1 Tbsp. Dijon mustard

1/2 tsp. fine sea salt

1/2 tsp. freshly ground black pepper

1 large clove garlic, minced

1/4 cup balsamic vinegar

3/4 cup extra virgin olive oil

### **Directions**

#### **Step 1:**

In a small mixing bowl, whisk together the honey, balsamic, mustard, salt, pepper and garlic. Add the oil and whisk thoroughly to combine until fully emulsified. Step 2:

Store in a jar with a lid and refrigerate. Shake before using.

## **Rotini Pasta Salad**

From [eatyourselfskinny.com](http://eatyourselfskinny.com)



### **Ingredients**

1 pound rotini pasta, cooked

1 pint cherry or grape tomatoes, sliced

1 English cucumber, sliced

1/2 red onion, thinly sliced

8 oz. mozzarella pearls  
4 oz. salami, sliced  
3/4 cup Kalamata olives, sliced  
3/4 cup pepperoncini  
1/2 cup fresh parsley and fresh basil, chopped  
1/2 cup Italian salad dressing of your choice

## Directions

### Step 1:

Mix together all ingredients in a large bowl. Drizzle with dressing and toss to mix all. Serve immediately or marinate in refrigerator.

The cathedral is still the hub around which the entire old town revolves, placed in a fascinating setting between the vast horizon of the sea and the broad mountain rising above it. The Rock towering over the



## *Italian little Italies* **Cefalù, Land of Myths**

*I borghi più belli d'Italia*

The cathedral is still the hub around which the entire old town revolves, placed in a fascinating setting between the vast horizon of the sea and the broad mountain rising above it. The Rock towering over the city, called the “promontory of Hercules” by the Phoenicians, is a limestone hill 270 m high, from the summit of which there is a splendid view. At the top there is a megalithic structure known as the Temple of Diana, possibly connected with a water divinity, as would be demonstrated by the nearby cistern from the 9th century BC.

From the same period (late 5th cent. BC) as the temple, which fascinated European travelers, is the megalithic circuit of defense walls, of which vestiges remain intact along the cliffs of the Giudecca (Postierla) and near the ancient Porta Terra (today Piazza Garibaldi). But let us return to the Cathedral.

It is a mystery why Roger II wished to build such an imposing church, destined to become also his mausoleum, in this small town instead of in Palermo, the capital of his kingdom. The fact remains that the Norman king built his masterpiece here: it is so huge that it almost escapes one's field of vision, austere in the compact block of its two towers, but made precious by the warm golden color of its walls and the dazzling mosaics inside.

What is bizarre is that this Norman temple, bound by Byzantine liturgical prescriptions, was designed and built by Islamic architects and workers, still present in Sicily within the sphere of the cultural ties linking the island to the Maghreb region. In short, a wonderful synthesis of three cultures, stimulated by the fact that the king desired a church that would also be a fortress and a funeral monument. Thus at the foundation of the project was the Maghrebian architecture of the Zirite and Hammadite fortress-palaces, the same culture that allowed Roger to build masterpieces in Palermo.



Inside, the cathedral is dominated by the solemn rhythm of the colonnade and the huge image of Christ Pantocrator (here said to be more beautiful than the one in Monreale) in the apse, entirely in mosaic with a gold background, with inscriptions in Greek and Latin, exquisitely made by Byzantine artists (1148).

The wooden cross hanging in the central apse is attributed to Guglielmo da Pesaro (15th cent.). Also worthy of note are the Romanesque baptismal font and the cloister next to the cathedral, decorated with coupled columns topped by carved capitals.

Leaving behind this imperial fragrance, this area of old icons, we can continue with our discovery of the other treasures of medieval Cefalù. Examples include the Palazzo Maria on Piazza Duomo and the Osterio Magno on Corso Ruggero. The latter building, which dates from the 13th century, was probably built over a

pre-existing structure, identified, according to a false tradition, as the residence of King Roger. Owned by the Ventimiglia counts, it has two beautiful two-light mullioned windows and a three-light window from the 13th and 14th centuries, respectively. Today it is used as an exhibition space.

Not to be missed is the medieval washhouse, which is entered by means of an elegant staircase in lava stone. Carved entirely out of the rock and used until fairly recently, it is at the mouth of the Cefalino river - mentioned by Boccaccio - which originates in the mountains at an elevation of 1000 meters and reaches Cefalù after flowing underground for 12 km. The Baroque, another golden age in Sicily, can be seen in Cefalù in the facades of the Monte della Pietà (1716) and the beautiful Church of Purgatorio (1668), as well as in portals, corbels and other architectural details that enliven hidden corners, streets and small squares in the historic center, the layout of which nonetheless remains medieval. In the Church of Purgatorio there is a rectangular crypt with completely desiccated corpses.

Also of interest are the Bishop's Seminary (1638) on Piazza Duomo and the Mannerist rusticated portal of the 16th-century Palazzo Piraino.

A tour of Cefalù is not complete without a visit to the Mandralisca Museum, even if only to see the *Portrait of an Unknown Man* (1465-70) by Antonello da Messina.

Having seen all the masterpieces, it is pleasant to simply wander aimlessly through the narrow medieval streets, characterized by the small arches connecting one building to the next.

At the end of the tour, passing through Porta Pescara one comes to the marina. The old port is a mesmerizing sight, especially in the evening.



## The name

Kephaloidion is a Greek name that means “head,” in the sense of “cape,” or “extremity” or “point,” in which case it stands for the promontory, the rock.

The Romans called it Coephaledium, whereas for the Arabs it was Gafludi, a fortified town with abundant water.

## The product

The olive-tree-covered hill plunges into the sea, vineyards and orchards thrive in the fertile contrade, and the promontory overlooks the beach, rocks and small gulfs along a coast lined with centuries- old pines.

The “product” of Cefal is to be sought in this enchanting scene. Attention should be paid also to the daily ritual of offshore fishing. The most common types of fish are “a sciabica” (small sardines) and “a tre maglie” (blue-fish).

## The recipe

Cefal is permeated with the air of the sea, and many of its traditional dishes feature seafood. But the queen of Cefaludese cuisine is based on meat: pasta «a taianu is a delectable and poetic miscellany of flavors and aromas, and is the main dish for the Festival of the Holy Saviour.

This pasta is made with a rag sauce with meat and fried eggplant.

