

Founded 1994



Il Piccolo Giornale

December, 2024

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

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

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December CENA di NATALE - Saturday, December 7

DECEMBER CLUB ACTIVITIES

* Saturday, December 7 - Cena di Natale at the Green Bay Yacht Club from 5:30 to 10:00 p.m. Paid reservations only!

* Saturday, December 14 - Conversation Club from 10:00 to 11:30 a.m. - Kress Family Library, De Pere

2025 DUES UPDATE

We are pleased to report that 2/3 of our members have already paid their dues for the coming year! If

you haven't already done so, make a check out to Club ItaloAmericano (\$20 per person before January 31, 2025) and mail it to:

Club ItaloAmericano
P.O. Box 12162
Green Bay, WI 54307

FYI - FREE CONCERTS

* Wednesday, December 18 - AVB Community Band at the Bayport High School PAC - Doors open at 6:00, concert at 7:00

ARTICLES FOR OUR NEWSLETTER

Please feel free to submit articles or pictures for our newsletter. Infor-

mation 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, Tittletown 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/>

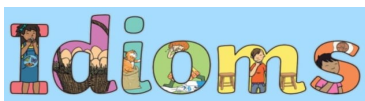
Tarlton Theatre in Green Bay, <https://thetarlton.com/>, <https://www.facebook.com/thetarlton/>

Titletown Brewery in Green Bay, <https://www.titletownbrewing.com/>

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

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

<https://www.thebakerygb.com>



Italian Idioms

L'idioma per dicembre é

Alzare il gomito.

Raise your elbow.

(lit. To take a drink.)

L'idioma per novembre era

Sei un bel broccolo!

You're such a fool!

(lit. You're a nice broccoli!)

L'idioma per ottobre era

Sta parlando in punta di forchetta.

S/he sounds so pretentious.

(lit. S/he is speaking at the tip of the fork.)

L'idioma per settembre era

Né pesce, né carne

It's neither here, nor there.

(lit. Neither fish nor meat)

L'idioma per agosto era

Mi stai prendendo in giro?

Are you pulling my leg?

(lit. Are you taking me for a ride?)

L'idioma per luglio era

Sputa il rospo!

Out with it Speak up!

(lit. Spit out the toad!)

L'idioma per giugno era:

Me ha detto a quattr'occhi

S/he told me in private

(lit. S/he told me in four eyes.)

L'idioma per maggio era:

Sono rimasti di sasso!

They were dumbfounded!

(lit. They were left in stone!)

L'idioma per aprile era:

f il mio cavallo di battaglia

That's my strong point.

(lit. That's my battle horse.)

Il idioma per marzo era:

Diciamo pane al pane e vino al vino.

Let's call a spade a spade.

(lit. let's say bread for bread and wine for wine.)

Il idioma per gennaio e febrero era:

Sono andato a Roma e non ho visto il papa.

I didn't accomplish what I set out to do.

(lit. I went to Rome, and I didn't see the Pope.)

Help Needed!

With the start of a new year approaching, we find that we are in need of new chairpersons for two of our annual events to

keep them up and running.

Carnevale: A Mardi Gras party on the day before Ash Wednesday (in 2025, it will be March 4). Past celebrations have been held at Luigi's Italian Bistro, and have included tombola (an Italian bingo game) and a buffet dinner. Committee members make the arrangements, choose the menu, plan the activities, decorate, etc. Although she will no longer chair the event, Victoria Sobek will be available to help you, as will other Board members.

Dinner and an Italian Movie: Held twice per year (usually in March or April and November) as part of the Green Bay International Film Series. The chairperson previews Italian-language films and makes recommendations (and sometimes purchases), working with David Coury from UWGB and the Green Bay Film Society. Past films have been shown at the Neville Public Museum, and Club members usually eat at Gallagher's (east GB) first. Our current chairperson, Chuck Rhyner, has records and information for whomever is willing to take on this important way owe share Italian culture.

If you would like to work on either of these events, either as chairperson or as a committee member, please email Mary Prisco at clubitaloamericano@gmail.com or phone Victoria Sobek at her number in your Club directory.

Mille grazie to Victoria Sobek and Chuck Rhyner for their years of chairing these two events for us!



INTERNATIONAL & COMMUNITY FESTIVAL

For the third year in a row, Club IA represented Italy and Italian culture at the Kroc Center's International and Community Festival, which was held on September 28. We met a variety of people who had been to Italy, who had some Italian heritage, or who spoke Italian. Most importantly, we were there to make festival attendees aware of our club's existence. This year, for something different, Mary Prisco made examples of Italian pasta (cavatelli, gnocchi, orecchiete, tortellini, and ravioli) out of colorful Play-Doh, but we had to keep warning people not to eat them. Grazie mille to Bill & Peg Anderson, Judy Beerntsen, Marlene Feira, Janice Galt, Angela Landt, and Lenora Rhyner for helping Mary set up, staff, and tear down the booth!



Booth



Bill

Peg

Angela



Jance

Judy



Peg

Mary

Angela



Saint Frances Xavier Cabrini, also known as Mother Cabrini, was a remarkable figure in the history of the Catholic Church and a dedicated advocate for immigrants. She is revered as the patron saint of immigrants due to her tireless efforts to serve the needs of Italian immigrants in the United States and other parts of the world. Here is an article about her life and contributions:

Early Life and Calling: Francesca Saverio Cabrini was born on July 15, 1850, in Sant'Angelo Lodigiano, Italy. As a young girl, she felt a deep calling to religious life and was educated by the Daughters of the Sacred Heart. Although she had a strong desire to become a missionary in China, she was encouraged by Pope Leo XIII to travel to the United States to assist Italian immigrants who were facing dire circumstances in the late 19th century.

Mission to the United States: In 1889, Mother Cabrini and six other sisters from the Missionary Sisters of the Sacred Heart of Jesus arrived in New York City. The conditions for Italian immigrants at that time were deplorable, with many living in poverty and facing discrimination. Mother Cabrini's mission was to provide education, healthcare, and support to these immigrants.

Achievements and Contributions:

1. **Founding Orphanages and Schools:** Mother Cabrini and her sisters founded orphanages, schools, and hospitals throughout the United States, including in New York, Chicago, New Orleans, and Denver. These institutions provided essential services to Italian immigrants and other marginalized communities.

2. **Advocacy for Immigrants:** She tirelessly advocated for the rights and well-being of Italian immigrants, working with local authorities to improve their living conditions and protect them

from exploitation.

3. **Spiritual Leadership:** Mother Cabrini was known for her spiritual guidance and leadership. She was dedicated to the welfare of her sisters and the people they served, and her deep faith and dedication inspired many.

4. **International Expansion:** Mother Cabrini's mission extended beyond the United States. She and her sisters established missions in other countries, including Argentina, England, Spain, and France.

Canonization and Legacy: Mother Cabrini's life of service and devotion to immigrants and the needy made her a beloved figure in the Catholic Church and beyond. She was canonized as a saint by Pope Pius XII on July 7, 1946, becoming the first naturalized American citizen to be canonized.

Her legacy lives on through the continued work of the Missionary Sisters of the Sacred Heart of Jesus, who continue to serve the marginalized and those in need. Mother Cabrini's example of selflessness and compassion has inspired countless individuals to follow in her footsteps and work for the betterment of society.

Saint Frances Xavier Cabrini's life is a testament to the power of one person's dedication and faith to bring about positive change in the lives of those who are most vulnerable, and she remains a source of inspiration for those committed to social justice and the welfare of immigrants.



Curiosita. Italiane

Little known facts about Italy

- * Italy is home to the greatest number of UNESCO heritage sites, with 55.
- * The Leaning Tower of Pisa actually leans at about a 4-degree angle.
- * Italy has more varieties of cheese than any other country in the world, with over 500 different types.
- * Venice, one of the most famous cities in Italy, is made up of 118 small islands.
- * Italy is the world's largest producer of wine, accounting for about one-third of global production. ¥The Italian name for Italy is Italia derived from the ancient name Italica.
- * The Colosseum in Rome is one of the most famous ancient structures in the world and could hold up to 80,000 spectators.
- * Italy is the birthplace of the Renaissance art movement, which began in Florence in the 14th century.
- * Italy has two independent states within its borders: Vatican City and San Marino.
- * The world's smallest internationally recognized state, Vatican City, is located entirely within Rome.
- * Italy is the world's leading producer of olive oil, accounting for around 20% of global production.
- * The Italian national sport is bocce.
- * The first known university in Europe was founded in Bologna Italy, in 1088.

Source: **Abruzzesi Del Mondo post on Facebook**

South America has most residents of Italian descent

Between 1880 and 1914, more than 13 million people emigrated from Italy to other parts of the world. Italian-Americans like to think that most sailed to the U.S. to become an important addition of our melting pot, but demographics show that seven South American countries have the greatest percentage of Italian descendants among the top 15.

The No. 1 country on the list is Argentina, the ancestral home of two of the world's most famous people - Pope Francis and soccer legend Lionel Messi. Between 1879 and 1960, two million people arrived in Argentina, where more than half of the population, 62 percent, of has Italian roots. It is followed by Uruguay with 44 percent, Paraguay with 37, Venezuela 16 and Brazil with 15. France is sixth with eight percent, then Switzerland at 7, the U.S. at 5.4, then Colombia, Canada, Australia and Belgium at 4, Chile at 3.5 and the Dominican Republic and El Salvador at 3.5.

In the U.S. New York has the greatest percentage of Italian descendants with 11.97 percent, followed by Massachusetts 11.62, Pennsylvania 10.97, New Hampshire 9.71, Delaware 8.08, Vermont 7.02, Ohio 6.05 and Illinois, eighth with 5.75.

Source: **Greater Rockford Italian American Association Newsletter, Pappagallo, Fall 2024**

L'angolo delle ricette

The holiday season brings back memories of wonderful baking in the air, with ovens going much more often than any other time of year. Here are some easy recipes to use year-round!

If you would like to submit one of your favorite recipes highlighting “Dolci (Desserts)” to put in next month’s newsletter, email Karen Habel-Marshall by December 20 with your contribution.

Tasty Garlic Bread

From delish.com



6 servings

Ingredients

4 cloves garlic, finely chopped

1/2 cup (1 stick) unsalted butter, softened

2 Tbsp. chopped fresh parsley

1/2 tsp. kosher salt

1 loaf of Italian or French bread, halved lengthwise

1/4 cup finely grated Parmesan cheese

Directions

Step 1:

Preheat oven to 425 degrees.

Step 2:

In a small bowl, mix garlic, butter, parsley and salt until combined.

Step 3:

Liberalily spread cut sides of bread with garlic butter. Sprinkle with Parmesan. Arrange on a large foil-lined baking sheet.

Step 4:

Bake bread until toasty and edges are golden brown, about ten minutes. Enjoy!

Italian Bread Pudding

From Club Italo/Americano Recipes Book, Steve Hagar



Ingredients

1/2 cup dark rum
1 cup raisins or currants
12 ounces day-old white bread
4 1/2 cups milk
4 ounces butter
1 cup sugar
5 eggs, lightly beaten
1 grated lemon rind
Fine bread crumbs

Directions

Step 1:

Pour rum into a small bowl and add raisins to soak. Cut bread into cubes and put in a different bowl.

Step 2:

Bring milk to a boil. Add butter and sugar. Stir briefly and pour over the bread. Let stand about 30 minutes to absorb milk. Add eggs, the drained raisins and lemon zest and carefully mix well.

Step 3:

Grease a fairly deep 10-inch cake pan with butter. Sprinkle with fine bread crumbs. Pour in the batter and bake in pre-heated 350 degree oven for 30 minutes. Serve hot, warm or cold.

Stuffed Shells

From Club Italo/Americano Recipes Book, Aaron Hager



Ingredients

SAUCE:

2 fresh tomatoes, diced

1 Tbsp. olive oil

1 medium onion, chopped

4 cloves garlic, chopped

1 handful of Kalamata olives, pitted

2 cups white wine

1 14-ounce can crushed tomatoes

3 bay leaves

1/4 tsp. fennel seed

STUFFING:

3/4 cup Parmesan cheese, grated

3/4 cup mozzarella cheese, shredded

1 pound ricotta cheese

1 Tbsp. Pesto sauce

2 eggs, beaten

1 pound large pasta shells, cooked but still firm

Directions

Step 1:

Sauté onion in olive oil. Gradually add garlic and white wine so that it all keeps sizzling. Add cup of tomatoes, bay leaves and fennel. Add the can of tomatoes and olives. Simmer until sauce thickens.

Step 2:

Mix all the cheeses together with the pesto and eggs. Stuff the cooked shells with this mixture. Place the shells in a casserole dish and then cover with the sauce. Bake at 350 degrees for 45-50 minutes.



Italian culture and history
Val di Noto and the Baroque

italia.it

Situated in southeastern Sicily, Val di Noto (the Noto Valley) - with its eight gorgeous late-Baroque cities - became one of the Italian UNESCO World Heritage Sites in 2002. The eight cities are: Caltagirone, Militello Val di Catania, Catania, Modica, Noto, Palazzolo, Ragusa and Scicli.

These cities already existed during the Medieval Age but were rebuilt (in part or entirely after the catastrophic earthquake of 1693. Having followed the stylistic model predominant during the era, the cities' architecture, urban plan and decorations constitute the culmination of one of the last periods of Baroque's flourish in Europe.

Known in Antiquity as Ibla, Ragusa features two rather different city centers, one re-constructed from the ground up, in the new style, after the events of 1693, and the other according to its original Medieval look. An itinerary through the Baroque in Ragusa winds among nine principal churches (e.g. Sa Giovanni Battista, San Giorgio, Santa Maria dei Miracoli), and seven palazzi (including the Cancelleria, Bertini, and Cosentini).

Palazzolo and Modica also have two urban centers. The first one in Palazzolo is a Medieval center, around which the old city was rebuilt after the earthquake. The new city subsequently developed around another town center. Of particular importance are the Churches of San Sebastiano and of Saints Peter and Paul. Of

rare beauty, Modica and its old Castle center is located high on one of the hills running in the Iblei Mountains, while the other, newly constructed one lies down in the valley. Among the spectacular urban monuments, the Cathedral of San Giorgio and them Church of St. Peter (the "Duomo") of the lower city) certainly merit a visit.

Caltagirone also testifies to the remaining strong ties between the periods pre- and post-earthquake. Its rich architecture and the beauties of its facades are born by churches like that of Santa Maria del Monte, San Giacomo Apostolo and in the palazzi of Corte Capitanale and the Civic Museum. Militello Val di Catania, rather, is based on a very particular urban plan from before 1693, redone in that original form during the late-Baroque reconstruction. Among the main sites are the Churches of San Nicol. and Santa Maria della Stella. Rehashed in a completely new area is the city of Noto, also divided into two levels. The newer section, on an incline, provides a spectacular composition of streets and buildings in the Baroque, from nobile palaces such as Palazzo Ducezio to religious complexes - the Cathedral of San Nicol., for example. Even Catania had to be born again, ex novo; it is now one of the pearls of the late Baroque, with its splendid Piazza del Duomo - seat of the Palazzo degli Elefanti and the Amenano Fountain - and the Via dei Crociferi. Other places of note are the Abbey of St. Agatha, the Collegiata Basilica, the Benedictine Monastery and Palazzo Biscari.

Modica



Scicli

1 NOVEMBRE 2024





Noto
Modica



Finally, the last pearl on the string of the Noto Valley's cities is represented by magnificent Scicli, where churches and patrician villas make for a visibly-striking urban panorama. Specifically, Palazzo Beneventano (especially its glorious facade) is an architectonic and artistic masterpiece.