

Founded 1994



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

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

Facebook: <https://www.facebook.com/ClubitaloAmericanoGB>

Library: <https://bit.ly/3wmstDZ>

Send comments to: clubitaloamericano@gmail.com

Board of Directors

Officers:

President

Mary Prico

Vice President

Treasurer

Vicky Sobek

Secretary

Patty Meyer

Past President

Richard Daley

Directors

Dom DelBianco

Marlene Feira

Janice Galt

Susan Milewski

Darrell Sobek

Lynn Thompson

Pat Gattone

Judy Beerntsen

Judith Michales

Ambassador at Large

Riccardo Paterni

Editor

Paul Marino



This is dual issue January-February 2025

CARNEVALE - TUESDAY, MARCH 4 - MARK YOUR CALENDARS!!!

We are bringing back this popular club event after a one-year hiatus. There will not be a February newsletter, so we will send a separate email with the invitation and details.

ITALIAN CONVERSATION CLASS

Session 4 of the Conversation Italian class will run for 8 consecutive Mondays beginning on January 6

and ending on February 24. It will be held at the downtown Brown County library from 6:00 to 7:30. The instructor is club member Angela Landt. The cost is \$125. For more info and to register:

<https://www.uwgb.edu/continuing-education/enrichment/world-languages/>

CONVERSATION CLUB

* Saturday, January 11

* Saturday, February 8

Meet at the Kress Family Library in De Pere from 10:00 to 11:30

FREE CONCERTS

* AVB Community Band - Sunday, February 16 at the Riverside Ballroom - 2:00 p.m. FYI: Club members Mary and Liz Rehberg play the bassoon with the band.

* Green Bay Jazz Orchestra - Thursday, January 2 and Thursday, February 6 at the Tarlton Theatre - doors open at 5:00, concert is at 6:00. FYI: Club member John Salerno plays saxophone with the orchestra.

LIVE AT THE MET

"Aida" will be shown at the Bay Park Cinema on Saturday, January 25 beginning at 11:30 am. It is a 4-

act opera composed by Giuseppe Verdi. Here is a brief synopsis:

The Egyptians have captured and enslaved Aida, an Ethiopian princess. An Egyptian military commander, Radams, struggles to choose between his love for her and his loyalty to the King of Egypt. To complicate the story further, the King's daughter Amneris is in love with Radams, although he does not return her feelings.

ANNUAL MEMBERSHIP RE-NEWAL - FINAL REMINDER

The \$5.00 discount for paying your annual dues @\$20.00/person expires at the end of January. After January 31, the dues will revert to \$25.00/person. Please mail your check to:

Club ItaloAmericano

P.O. Box 12162

Green Bay, WI 54307

2024 HIGHLIGHTS

- * January - Father and Son Italian Tour 2023- Chasing "Great and Grand" fathers' Footsteps - Presentation by Alberto Aresi, Village Grille
- * March - " St. Joseph Day and Benvenuta Primavera Party" - New Perspective Senior Living
- * April - Dinner @ Gallaghers, Italian movie @ Neville Museum
- * May - Meet, Greet, and Eat - New Perspective Senior Living
- "Cleaning up Nuclear Waste"- Talk by John Baenen, Village Grille
- * June - Bring a Friend Night combined with La Prima Passeggiata, Village Grille
- * July - La Seconda Passeggiata- Ashwaubenon River Trail Bridge, dinner @ Anduzzi's
- * August - Merlin & Fatima Baenen's 70th

wedding anniversary (in lieu of La Terza Passeggiata)

- * September - Club ItaloAmericano's 30th Anniversary - Village Grille Event Center
- * October - 16th annual Musicale - Universal United Church of Christ
- * November - Dinner and an Italian movie
- * December - Cena di Natale, Green Bay Yacht Club

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>



One of our members, Dan Brunmeier, is undergoing chemotherapy and surgery on January 14 in Milwaukee. He is staying with his son's family in Wauwatosa.

Cards from our members would be appreciated. His address is: 2425 N. 61st St. Wauwatosa. WI. 53213.

NOTIZIE FROM THE BOARD OF DIRECTORS

by Mary Prisco

Buon Anno Nuovo a tutti! (Happy New Year, everyone!)

Are you a good typist? Your Club IA Board of Directors will be electing new officers at our January meeting, and we do not have a nominee for Secretary! The ideal candidate is someone who can attend our meetings on the third Thursday of each month, and who would be able to type up minutes from the meetings and distribute them to the rest of the Directors via email. If this describes you, please contact me at clubitaloamericano@gmail.com. We would be happy to have you join the Board! And you would be welcome even if you can't type worth a darn, since we have room for two more Directors as of

January. We only ask for a one-year commitment, and this would be a great way to get more involved with the club.

Even if you are not able to commit to serving on the Board of Directors, you are always welcome to join us at our monthly meetings. Our January - April meetings will be held via Zoom; if you would like to attend, email me at the club email address above and I will send you the link. Our meetings start at 5 pm Central Time.

On a positive note, I am very pleased to report that we have new chairs for some favorite events! Mark Mariucci has agreed to chair our twice-yearly Dinner and a Movie nights, and Lisa Meli and Dianne Sutton have agreed to co-chair our Carnevale. Grazie mille to the three of you!

I am so grateful to be a part of this wonderful organization that, for 30+ years, has brought people with like interests together. We have been blessed with dedicated members who have made this club a priority in their lives and, I hope, a bright spot in yours.

Here's hoping that 2025 will be un anno fantastico (a fantastic year) for all of us!

Cana di Natale





Cena di Natale -by Susan Kleis

Club Italo Americano of Green Bay held their annual Cena di Natale on Saturday, December 7, 2024, at the Green Bay Yacht Club.

The Yacht Club has been hosting this event every year (except one) since 2003! The Cena has been held at various other venues since 1995. We had 70 guests this year with many of our members bringing guests to join in the festivities!

The evening was filled with cheerfulness, festive decor, delicious food, holiday music, laughter and lots and lots of lively conversation!

Music was provided by the EMC Trio as well as a sing-along with the entire group! The Italian rendition of “The 12 days of Christmas” was a hit, as always!

For me, personally, this evening is one of the highlights of the year!

Many thanks to the Club chairs and all the volunteers that work so hard to make this celebration so successful year after year!

Free Trip to Italy!!!

The NIAF (National Italian American Foundation) is offering another "Voyage of Discovery" experience in Italy again this June! This 14-day, all-expense paid trip is available to people of Italian heritage who are 18 to 23 years of age, are full-time college students the semester prior to the trip, have never been to Italy previously, and are members of the NIAF. The NIAF annual membership fee is \$50. and entitles the student to a number of other scholarship opportunities, as well. Our state is guaranteed one place on this trip!

Our Wisconsin representative will travel with Italian American peers to explore UNESCO heritage sites and breathtaking landscapes, learn about Italian history, and experience Italian culture, cuisine, and language. This trip can be a formative highlight in the life of a young person in your life and provide them with an opportunity to strengthen their Italian American identity, their Italian American community, and their connection with Italy, Italians, and other Italian Americans.

If you know of a qualified young person who would enjoy a Voyage of Discovery experience, please have them visit NIAF.com or google "National Italian American Foundation". Contact Lynn Thompson at 920-323-6543 with any questions. Applications involve multiple pieces, including letters of reference, and are now open thru February 2.

L'angolodelle recette

Buon Anno Nuovo! Happy New Year and welcome back to the Recipe Corner. This month, please enjoy baking these unique Dolci (Desserts). In March our recipe theme will be Insalate (Salads), so if you have a favorite recipe to share, please send it to Karen Habel-Marshall by February 15. Grazie!

Torta all'olio d'oliva e limone (Lemony Olive Oil Cake)

Submitted by Karen Habel-Marshall

Ingredients

- 3/4 cup granulated sugar
- 2 large eggs, room temperature
- 1 Tablespoon fresh lemon zest
- 2/3 cup extra virgin olive oil
- 1/2 cup sour cream or plain Greek yogurt, room temperature
- 1/4 cup milk (not skim), room temperature
- 2 Tablespoons fresh lemon juice
- 1 1/3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- Powdered sugar, for dusting

Instructions

Step 1

Preheat the oven to 350 degrees. Line the bottom of a 9-inch round cake pan with parchment. Lightly grease the bottom and sides. Set aside.

Step 2

In a large bowl, add the sugar, eggs, and lemon zest and beat with an electric mixer (stand or handheld) until thick and lighter in color, 2 to 3 minutes (don't short this step).

Step 3

Add olive oil, sour cream, milk and lemon juice. Mix until well-combined.

Step 4

Add flour, baking powder and salt. Mix until the batter is combined and no dry streaks remain.

Step 5

Spread the batter evenly in the prepared pan. Lightly tap the cake pan on the counter three or four times before baking.

Step 6

Bake for 25 to 30 minutes until the top of the cake springs back lightly to the touch and a toothpick comes out clean.

Step 7

Let the cake cool in the pan for 5 to 7 minutes before turning out onto a cooling rack or serving plate. Let cool completely.

Step 8

Dust the top of the cake lightly with powdered sugar or glaze with powdered sugar mixed with a pinch of milk. Serve alone or with fresh berries and/or sweetened whipped cream.

Ciambelle al vino (Ring-shaped cookies)

From Janice Galt

Ingredients

1 1/4 cup sugar

1 1/2 cup white wine

1 1/4 cup olive oil

1/4 cup anise seeds

7 cups flour

Instructions

Step 1

Preheat oven to 350 degrees.

Step 2

Mix first 4 ingredients in order. Add flour one cup at a time. Mix well (like stiff bread dough). Knead a little.

Step 3

Roll out 3/4 inch thick and 4-5' long (log). Make ring. Press top into small plate of sugar.

Step 4

Bake for 30 minutes.

Chocolate Tiramisu Poke Cake

Submitted by Victoria Sobeck

Ingredients

1 box devil's food cake mix (such as Betty Crocker Super Moist) plus all ingredients called for on package instructions

1 package instant vanilla pudding mix plus all ingredients called for on package instructions

1/4 cup coffee liqueur

8 oz. mascarpone cheese, softened

8 oz. cream cheese, softened

1/2 cup unsalted butter, softened

1 tsp. vanilla extract

2 cups powdered sugar

1/2 cup crushed chocolate-covered espresso beans

Instructions

Step 1

Prepare cake according to package instructions for a 9x13-inch cake pan. Bake and then cool for 20 minutes.

Step 2

Using a wooden dowel or the round handle of a wooden spoon, poke holes over the entire cake surface, being careful not to poke all the way to the bottom of the cake pan.

Step 3

Prepare instant pudding according to the package instructions. Stir in coffee liqueur. Pour about half of the mixture over the surface of the cake, making sure to pour into the holes until filled. Once the holes are filled, spread a thin layer of pudding over the surface of the cake, about 1/8-inch thick. Refrigerate cake for 30 minutes.

Step 4

Combine the mascarpone, cream cheese, butter and vanilla in the bowl of a stand mixer and beat on medium-high speed until mixture is creamy and well blended. Gradually add powdered sugar, beating on medium speed and scraping down sides of bowl as needed. Spread the mascarpone mixture over the surface of the cake and then sprinkle espresso beans. Refrigerate until ready to serve.



Italian little Italies

Locorotondo, circular splendor

I borghi più belli d'Italia

The name derives from the old latin word *Locus Rotundus*, rounded place. Already at the beginning of the 13th century, it was placed on a hill peak surrounded by a walled ring, the village assumed the circular shape that gave it its name, which also appeared in various documents in the following centuries.

Locorotondo is the most beautiful balcony in the Murgia of Trulli, the typical local houses. From its lookout, you can admire the charming territory. A mosaic made of small vineyards surrounded by stoned walls, scrubs of Mediterranean forests and silvery olive grooves that surround the old manor farms, thousands of trullo houses spread in the village.



Moreover, the small old center of Locorotondo, closed into its circular perfection of stone and mortar, once marked by walls, seems pending between dream and reality. The white color of lime wraps everything, it looks like the flashing background of local stone baroque architecture, underlining the intense color of flowers on the balconies. Peculiar peaky roofs made of grey stone “chiancarelle”, called cummerse, exalt the faades, that inside represent the typical environment of star vaults. In the village centre there is no particular architecture that stands out, everything is gracious and intimate and you can feel the sense of order, respect,

and mature civility that surrounds this small treasure chest of faith and art.

From Piazza Vittorio Emanuele, where two 19th century big pillars mark the old Porta Napo-li, you can follow a long path where you can see buildings such as the former Town hall, today the Communal Library from the end of the 18th century, the baroque Palazzo Morelli with its splendid portal and small balconies with wrought iron railings and, up ahead, the Mother Church. Dedicated to Saint George, it was built between 1790 and 1825, where previously there were three churches dedicated to the same saint. It has a 16th century façade and a Greek cross plan. Inside it preserves 42 marble headstones in bas-relief from the end of the 16th century, with stories from the Old and New Testament, some baroque altars made of polychrome wedged marble blocks (1764) and a series of paintings by Gennaro Maldarelli (1838- 41) from Naples. In the crypt there are the remains of a 19th century burial site, some silver objects and urns.

Near the church there is the small 19th century Church of Annunziata, built where an old oratory from 1633 used to be, that inside preserves some wooden statues and papier-mâché. The Church of Madonna della Greca is more important. Its origins are still unknown and the first document where this church is mentioned is from 1520, but some architectonic elements, such as a half barrel vault, lead you to believe that it is older than is presumed (12th -13th century). It has one nave and three aisles with column base and capitals decorated with a medieval motif. A rich group of objects sculptured in stone comes from the old chapel of the Mother Church. The most significant are a triptych of the high altar and sculptures of Saint George (1559). The Church of San Nicola (1660) is very original, with its “chiancarelle” stone covering, typical of trullo houses. Inside, it has frescoed vaults and an old stone bas-relief representing the Crucifixion. And finally, the small church of the Hospital, out of the town center, dates back to the middle of the 16th century, it has a beautiful apse, embellished by the remains of a fresco representing a prayer addressed to Christ.



Local products

Secular devotion for cultivation of grapes, favored the production of excellent quality white wine, such as the famous Doc Locorotondo white wine, which is fresh, light, dry, of delicate wine scent, ideal for appetizers, excellent with fish and shellfish.

