

Founded 1994



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

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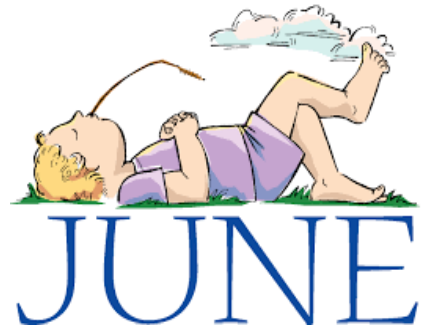
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RED LETTER DATES TO MARK ON YOUR CALENDARS

* **Saturday, September 21 - Celebration of Club ItaloAmericano's 30th Anniversary**

* **Tuesday, October 22 - Club ItaloAmericano's annual Musicale**

* **Saturday, December 7 - Club ItaloAmericano's annual Cena di Natale**

JUNE CLUB ACTIVITIES

* Sunday, June 2 - Sunday bocce @ 3:30 - Colburn Park

* Monday, June 3 - \$6.00 pizza night @ 5:00 pm- Glass Nickel, 415 Dousman

* Saturday, June 8 - Conversation Club from 10:00 to 11:30—Kress Family Library, De Pere

* Saturday, June 8 - Celebration of Life for Bill Fowle - Village Grille - 2:00 to 5:00

* Tuesday, June 11 - Bring a Friend Night AND La Prima Passeggiata (see article below for details)

BRING A FRIEND NIGHT AND LA PRIMA PASSEGGIATA - 2024

What a great way to start the Summer! Bring a friend to dinner and go for a stroll along the East River! On Tuesday evening, June 11, we will meet at 5:00 pm at the Village Grille. Check in at our groups reserved room. Those that want to

take a stroll along the river before dinner will leave as soon as everyone arrives while those who don't can enjoy a beverage of their choice while they wait for the walkers return. Around 6:00 we will order dinner from the menu. While we are waiting for our food, we will engage in a simple ice breaker activity. **Please respond to Mary (Fascinelli) Eifler: eifler12@twc.com or 920-301-3721 by June 3 if you plan to attend.**

Please Note:

In case of inclement weather, we will meet at the Village Grill at 5:30.

We encourage you to bring a friend, neighbor, and/or relative to introduce them to our wonderful club and, hopefully, to gain a new mem-

ber. We are offering membership for the remainder of the year at a reduced price of only \$15.00 to anyone who joins Club IA at this event.

PASSEGGIATE - LA SECONDA E LA TERZA

We are still in need of volunteers to organize the second passeggiata in July and the third in August. To volunteer, please contact Marlene (Sparapani) Feira: 920-494-9641 or email:

canavese1701@gmail.com. If you have any questions or need help organizing, we will be happy to help you!

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 BUSINESS WEB SITES

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 Luxemburg. <https://www.thumbknuckle.beer/>

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

<https://www.thebakerygb.com>



L'idioma per giugno é:

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:

É 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.

Membership

This month we welcome Cheryl Grosso. Benvenuta Cheryl!

I am Italian on my father's side; his family is from a small town near Torino. My mother's heritage is French. So, I had the best of both worlds growing up: my mother was an amazing baker and she learned to cook Italian from her suocera (mother-in-law). Our family always lived in the Midwest, and I have three brothers and one sister with whom I have lived since 1986. My father is 96, lives in Green Bay and the three of us have dinner together every evening. I most enjoy cooking, baking, and riding my bike. I have been studying Italian for almost 5 years but, it is a very slow process at my age.

I am a percussionist and taught at UW Green Bay for 31 years. I retired in 2016. My BA is from UWGB, MFA from California Institute of The Arts, and DMA from the University of Iowa. I truly enjoyed teaching; it was exciting, challenging, and rewarding to be part of young musicians' journeys. Also, I spent some years in Administrative/Teaching positions such as Chair of Music, Chair of Communication and the Arts, and Interim Dean of Liberal Arts and Sciences. In addition to classical music, I studied the music of Indonesia, India, and Africa, with a focus on West African drumming. My Hand Drumming Ensemble performed all over the state for many years and performed my original compositions.

NOTIZIE FROM THE BOARD OF DIRECTORS

by Mary Prisco

I am very pleased to announce that Club IA's Board has a new Director: Judy Beerntsen. Judy has been active in the club for a number of years, and has helped out on various events. The Board has benefitted from her input when she has attended meetings as a proxy or guest, so we are delighted that she will be joining us regularly.

This is a special year for Club IA - it marks our 30th year as a club! Pencil in September 21 as the date of our 30th Anniversary Party, and watch for details.

This year we also welcome a new chairperson for our annual Musicale: Angela Landt. In addition to enthusiasm, Angela brings extensive knowledge of music and the Italian language to this popular event. The date is set - October 22. We can't wait to learn more about what Angela is planning!

The Board is always looking for fresh ideas for new events and improvements to our traditional ones. We welcome your input, and encourage you to suggest, or even volunteer to organize, an activity that reflects your own interest in any aspect of Italian or Italian American culture.

With the addition of Judy Beerntsen, we now have 11 Directors on the Board, but our By-Laws allow for up to 13. To see what our monthly meetings entail, please join us at 5 pm on Thursday June 20, or any third Thursday this year, at Luigi's Italian Bistro on Manitowoc Road. Many of us remain after the meetings to socialize and enjoy Luigi's excellent food. If our company doesn't make you want to serve on the Board, maybe the food will!

ITALIAN CONVERSATION CLASS - PART 2

We are excited to announce that UW-Green Bay is offering another non-credit Italian Conversation class beginning Monday, June 3! We'll be meeting at the Brown County Central Library on Pine Street in Green Bay. The class will run for eight sessions, every Monday from 6:00 to 7:30 PM.

The instructor is club member Angela Landt, who also runs the monthly Italian Conversation Club. This course is ideal for people who already have some understanding of Italian grammar and vocabulary and who want to improve their conversational abilities. With guided conversation topics, grammar instruction, and a variety of activities, learning will be relaxed and fun!

The cost is \$125. For more information or to register for the class, visit- www.uwgb.edu/italian-conversation. That link should redirect automatically to: <https://www.uwgb.edu/continuing-education/career/professional-development/more-languages>. Just scroll down and click Register.

CONDOGLIANZE

We offer our deepest sympathy to Nancy Fowle whose husband Bill passed away on May 1 and to Lynn Thompson whose son Robert (Bob Chuck) passed away on May 3.





Meet, Greet & Eat Event: Benvenuti a Tutti!

May 15 brought balmy spring weather and the CIA's eighth annual Meet, Greet & Eat gathering. The event brought together over 40 kindred spirits as we welcomed nine new and returning members.

Members were seated at tables designated by regions of Italy. CIA President Mary Prisco brought us together with club updates and got festivities off to a fun start with an Italian-themed game of Scattergories. It was the Napoli table for the win!

Each of the new and returning members shared their path to our club whether through heritage, study of la bella lingua Italiana, or simply an affection for Italian travel and culture.

A meal of Marco's Pizza with salad and cookies for dessert was enjoyed by all! Thanks to Vicky (Piccione) Sobeck and Patti (Costa) Meyer for organizing as well as to New Perspective Senior living in Howard for hosting the event.

--Submitted by Lou Damiano

L'angolo delle ricette

Welcome to Summer! This month's recipes are all from Nonna with love. You can check out Videos of Rosella's Cooking with Nonna on line for great video demos and many, many more recipes. Please submit one of your favorite recipes for "Anything Summer" to put in next month's newsletter. If you have a recipe you would like to share for next month's recipe corner, email Karen Habel-Marshall by June 20 with your contribution.

Carciofi Ripieni alla Siciliana / Stuffed Sicilian Artichokes



Serves 4

Ingredients

8 medium sized artichokes

1 pound plain breadcrumbs

ÊParsley to taste, finely chopped

1/4 pound grated Parmigiano cheese

2 cloves garlic, finely chopped

Parsley

Extra virgin olive oil

Salt and pepper

Directions

Step 1:

Clean the artichokes by removing the harder outer leaves and cutting the stem and top part of the leaves (they may have thorns). Wash and drain artichokes well.

Step 2:

In a sauté pan, put the breadcrumbs and half of the garlic. Sauté until the breadcrumbs are lightly golden. Let cool. Add to the breadcrumbs the parsley, the rest of the garlic, salt and pepper to taste, the grated cheese, and a splash of olive oil. Mix all ingredients very well until the oil is evenly absorbed.

Step 3:

Take each artichoke and spread the leaves as much as you can, stuffing the breadcrumb mixture in between the leaves. Place the artichokes in an oven pan and add 1 1/2 inches of water.

Step 4:

Place the pan on the stove and cook for 15 minutes. Finish off by putting the pan in a 400-degree oven for 15 more minutes.

Shrimp Oreganata



Serves 2

Ingredients

1 pound jumbo shrimp, peeled, deveined, with tails on

2/3 cup plain breadcrumbs

2 Tbsp. grated pecorino or Romano cheese

1/2 tsp. dried oregano

2 cloves garlic, minced

1/4 cup fresh chopped parsley

Zest of half a lemon

Salt and ground black pepper to taste

3 Tbsp. extra virgin olive oil, plus more for drizzling

2 Tbsp. dry white wine

Fresh lemon wedges to squeeze when serving

Directions

Step 1:

Preheat oven to 450 degrees.

Step 2:

Rinse the shrimp under cold running water and then transfer to a paper towel lined plate. Pat dry and set aside.

Step 3:

In a large mixing bowl, combine the breadcrumbs, cheese, oregano, garlic, lemon zest, parsley, and olive oil. Whisk with a fork until the mixture looks like wet sand. Season with salt and pepper. Set aside.

Step 4:

Drizzle enough olive oil to coat the bottom of a roasting pan, adding the wine, as well. Arrange the shrimp in a single layer, spooning the breadcrumb mixture over each shrimp and giving a drizzle of oil. Bake until the shrimp are cooked through, about 10 minutes. Then broil for 2-3 minutes until breadcrumbs are golden brown. Serve with a squeeze of lemon juice.

Tortellini Soup With Spinach



Serves 4

Ingredients

1 Tbsp. olive oil

8 oz. pancetta, cubed

3 cloves garlic, sliced

Salt and ground black pepper, to taste

14 oz. crushed tomatoes

8 cups low sodium chicken broth

9 oz. cheese tortellini

5 oz. fresh spinach, washed

Directions

Step 1:

Put a large stock pot over medium heat and heat the oil. Add the pancetta to the pot and sauté until crisp, about 5 minutes.

Step 2:

Add the garlic and sauté until golden, about 2 minutes. Stir in the tomatoes and cook for 2-3 minutes, while stirring with a wooden spoon. Add the chicken broth and bring pot to a boil. Drop in the tortellini and cook for about 5 minutes. Add the spinach to the pot and cook for an additional 2 minutes. Season with salt and pepper.

Step 3:

Serve with crusty bread and a sprinkle of grated cheese.



Italian little Italies

Volpedo, on Pellizza's paintbrushes

I borghi più belli d'Italia

Someone would be surprised to find that Volpedo is considered among the most beautiful towns in Italy. In fact, the country at first sight seems disordered, not very compact in its urban structure of the medieval imprint (still clearly visible) due to some construction interventions that have changed original physiognomy. From the other side, this is a country village, with its clear agricultural vocation, that had never been considered a tourist destination until only recently.

It happened that, the local administration, thanks to the fact that the village is the birthplace of one of the most famous Italian painters from the 19th and 20th century, Pellizza da Volpedo, tried to play this card in order to recuperate memories linked to the landscape, art and history. It proved useful thanks to some already ongoing projects of restoration- in placing it among the most beautiful villages.

Perhaps it's not vulgarly beautiful, but it's a witness to historical events, especially from the 19th century. These are not very often represented in our classical typologies of "beauty" which are usually of the medieval, renaissance or baroque matrix. In Volpedo, the 19th century physiognomy is well recognized and it allows the visitor to follow an itinerary between art and the landscapes of Pellizziani's places.

You start from the atelier made by Pellizza in 1888, after having lived and worked in his birthplace, always remaining in contact with great art streams at international level. This Atelier, which was once the place where the artist used to work, was also the place where he used to meet his friends, when he could not paint en plein air. It is open to public and is like a precious bin full of Pellizza's memories.

Places of interest to him are revived through some reproductions in big format of his ten works. These are spread all over the village and located in chosen places, directly confronting them with the landscapes that inspired him. In this museum in the open air, the continuous comparison between today and yesterday makes us turn to the power of art, that can be met on your itinerary.

In front of Pellizza's birth house, next to his office, there is a road, reproduced in his oil painting called *La strada per Casalinoceto* (1890- 91). Further on, in Pellizza's house's backyard, a scenery that inspired his first "divisionism" painting *Sul fienile* (1896), can be seen. Entering via Garibaldi street towards the town centre, the landscape of his *Strada della pieve di Volpedo* painting (1896) shows its beauty.



Following this road along the garden's wall of palazzo Malaspina, you enter Perino square. It once was the cattle market and today is the fruit market. In front of it, on the right, you'll find a small street between the garden and the palace that was given by Perino Cameri (captain from the 15th century who received the castle as a fief from the Viscontis) to Guidobono Cavalchini in the 18th

century and then to the Malaspinas. Every time the palace used to be modified.

If you continue towards the heart of the town, you can see the municipal building from the 19th century (especially gothic low relief in the hall) and then you enter the main square that in the recent future is going to be restored. Narrow via della Chiesa street, set in the heart of ancient castrum, leads to piazzetta, today called Quarto Stato, where Pellizza made some of his great socially engaged paintings (from 1892 to 1901) using farmers as models: *Ambasciatori della fame*, *Fiumana*, *Il cammino dei lavoratori* and finally, *Il Quarto Stato*. A lantern lamp indicates the position where Pellizza used to set his painting tools. The painting called *Paesaggio: piazza Malaspina a Volpedo* is a visible summary of this place.

If you turn then to via del Torraglio street, where houses still preserve their original stones which were taken over centuries from the nearby river bed, you go down the stairs and arrive to the old walls, from the 16th century. These were saved from destruction thanks to an intervention by Pellizza in 1904. Going through via Cavour street, you pass in front of the headquarters of former "Società operaia di mutuo soccorso" (1896) whose construction was greatly supported by Pellizza, and arrive at thousand-year old Pieve, a Romanic jewel of via Curone street. It's a rustic church which was named in 965 and rebuilt in the 15th century, and has a facade of absolute simplicity. Inside it preserves valuable frescoes from the 15th century.



The name

The toponym derives from Latin word *vicus* (village) and it was confirmed in the 10th century as *vico piccolo*, or small village, and in the 12th century as *Vicus Pecudis*, village of herds (from *pecus*, sheep, cattle).

The dish of the village

Potato Gnocchi with truffles; rabbit or hare terrine; bavarois of yellow peaches from Volpedo in strawberry salsa.