

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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MAY CLUB ACTIVITIES

* Monday, May 6 - \$6.00 pizza night - 5:00 pm - Glass Nickel, 415 Dousman

* Wednesday, May 8 - "Cleaning up Nuclear Waste" - Talk by John Baenen - 4:45 pm - Village Grille

* Saturday, May 11-Conversation Club -10:00 to 11:30 - Kress Family Library, DePere

* Saturday, May 11 - Live at the Met -This is the final opera of the season - See article for details.

* Wednesday, May 15 - 8th Annual Member-New Member Celebration

* Sunday Bocce - starting date to be determined.

LIVE AT THE MET

The final opera in the 2023-24 Live at the Met series will be "Madama Butterfly" by Giacomo Puccini. It follows the tragic tale of a young Japanese girl who falls in love with an American naval officer with devastating consequences. The most famous aria, sung by Butterfly, is "Un bel di" (One fine day).

MEET, GREET, AND EAT - Mark Your Calendars

On Wednesday, May 15, we will have our 8th annual "Meet, Greet, and Eat}" party in the Summit Room at New Perspective Senior Living. This celebration is to Meet and Greet our newest club members as well as to renew friendships with our "older" members. Following an Ice Breaker game, we will Eat (food is provided by Club IA, beverage is on your own). **Watch for a separate email with additional info and details. Reservations are required!**



L'idioma per maggio is:

Sono rimasti di sasso!

They were dumbfounded!

(lit. They were left in stone!)

L'idioma per aprile was:

É il mio cavallo di battaglia

That's my strong point.

(lit. That's my battle horse.)

Il idioma per marzo was :

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 was:

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.)

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>

LA PRIMA PASSEGGIATA AND BRING A FRIEND NIGHT

SAVE THE DATE - TUESDAY, JUNE 11 LA PRIMA PASSEGGIATA AND BRING A FRIEND

We have decided to combine La Prima Passeggiata with our Bring a Friend Night this year. Mary (Fascinelli) Eifler has chaired Bring a Friend Night with her husband Chuck for the past two years. She has agreed to organize this combined

event! **Watch for details in the June newsletter.**

PASSEGGIATE - LA SECONDA E LA TERZA

Typically, we schedule three passeggiate (evening strolls) during the summer months of June, July, and August. La Prima Passeggiata has been set for Tuesday, June 11. We now need volunteers to organize the second one in July and the third one in August. **To volunteer, please contact Marlene (Sparapani) Feira** - 920-494-9641 or email: canavese1701@gmail.com. If you have questions or need help organizing, we will be happy to help you.

CLUB LIBRARY

The Board has decided to dissolve our traveling club library. Currently we have 3 suitcases full of books etc. These items will be on display at the Meet, Greet, and Eat event and will be free for the taking. Please arrive early for the best selection. Anything remaining will be donated to the Public Library's Used Book Sale.

MORRA -An Italian Game - submitted by Mary (Fascinelli) Eifler from her friend, Tom Gorden (Iron Mountain, MI)

If you grew up in my neighborhood (on the "Nort Side" of Iron Mountain, Michigan), no explanation is required. If you didn't, this is Morra, the Italian throwing fingers game, the oldest game if the world. It was played at Rossi's, Cavichioni's, and Bimbo's. A few blocks away it was played at Furno's and Spin's Bar (Peter Feira, Sr) where it was played to determine which team got to throw out the jack or pallino to start a game of bocce

ball. As children, we thought they were fighting because it was so loud!"

Morra is a hand game that dates back thousands of years to ancient Roman and Greek times. Each player simultaneously reveals their hand extending any number of fingers and calls out a number from one to ten. The player who successfully guesses the total number of fingers revealed by both players combined scores a point. The first player to score 3 points wins the game. **Of course, the numbers must be called out in Italian, and loudly!** Check out: **Morra tournament Pirgo on youtube.com.**

AVANTI CHANNEL

There is a new free TV "channel" that you might think was designed specifically for members of **Club ItaloAmericano**: the Avanti Channel. The brainchild of Emmy-winning producer/director Tony Ceglio, the new station features only Italian-themed programming - perfect for people like members of Club IA who love all things Italian.

The 50 hours of programming currently available include travelogues, cooking shows, original series, and documentaries such as "Beyond Wiseguys: Italian Americans and the Movies," "The True Story of Christopher Columbus," and "Where Are My Ancestors." Later this year, the channel will grow to over 200 hours of programming, including an Italian American Comedy Showcase with top Italian American comedians.

The Avanti Channel is available as a free downloadable app on the major streaming platforms Roku, Apple TV, Amazon's Fire TV, Apple iOS, Android OS, and all web applications. Visit <https://avantichannel.lightcast.com/> for more information and to watch any of the channel's programs - there is no need to download an app to watch on your computer.

In an email to **Club IA**, Mr. Ceglio wrote, "...we're looking for your stories, your events, your spirit to shine through our programming. If you have something of interest to share with your fellow Italian Americans drop me a note at tonyc@avantichannel.com. Share your excitement, words of encouragement, or ideas on how we can together elevate the Italian American narrative."

Check out the Avanti Channel - a channel overflowing with Italianismo!



This picture and article were submitted to FRA NOI (Among/Between Us), an Italian magazine published monthly in Stone Park, Illinois.

features: Music, Design, Cuisine, History, Films, Books and much more, all with an Italian emphasis.

L'angolo delle ricette

Happy May! Please enjoy these easy-to-make recipes for contorni (side dishes)! Also, Happy Mother's Day to all. In honor of this special day, please submit one of your mother's favorite recipes for next month. 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.

Italian Pasta Salad



Serves 4-6

Ingredients

1/2 pound your choice of pasta, uncooked
3 oz. salami
1 1/2 cups grape tomatoes, halved
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1/4 cup red onion, chopped
1/2 black olives, halved
4 oz. mini mozzarella balls, halved
1 1/2 Tbsp. fresh chopped parsley
1/2 cup Italian dressing, homemade or store-bought
Parmesan cheese, grated

Directions

Step 1:

Cook and drain the pasta. Rinse with cold water. Transfer to a large bowl.

Step 2:

Add all ingredients into the bowl. Pour dressing over all ingredients and toss.

Step 3:

Sprinkle Parmesan over top, cover with cling wrap and chill for two hours. When ready to serve, give a toss and add more dressing, if desired.

Vegetarian Stuffed Mushrooms



Ingredients

24 large cremini mushrooms (brown mushrooms)

1 cup breadcrumbs

1/2 cup grated Parmesan

2 cloves garlic, minced

1 Tbsp. fresh chopped parsley

1 tsp. olive oil

1 tsp. onion powder

1 tsp. Italian seasoning

1/2 tsp. salt

1/2 tsp. ground black pepper

Directions

Step 1:

Preheat oven to 350 degrees. Line a large baking sheet with parchment paper.

Step 2:

Wipe the mushrooms clean and remove the stems. Save half the stems and finely chop them. Transfer the mushroom caps, cavity side up, onto the baking sheet.

Step 3:

In a large mixing bowl, combine the remaining ingredients, adding the chopped stems. Carefully fill the mushroom caps with the mixture.

Step 4:

Bake for 20 minutes or until top starts to turn golden brown. Serve warm with a sprinkle of chopped parsley. For added flavor, drizzle olive oil on top.

Roasted Eggplant



Serves 4-6

Ingredients

2 medium eggplants (about 1 pound), cut into 1-inch pieces

1 Tbsp. olive oil

1 tsp. balsamic vinegar

1 tsp. salt

1/2 tsp. ground black pepper

1/2 tsp. Italian seasoning

1/2 tsp. paprika

Directions

Step 1:

Preheat oven to 450 degrees. Prepare a baking sheet by lining it with parchment paper.

Step 2:

In a large mixing bowl, add eggplant and drizzle with olive oil and balsamic vinegar. Add all seasoning and toss well to coat. Set aside for 15 minutes.

Step 3:

Arrange the eggplant on the baking sheet. Bake for 25-30 minutes, until nicely browned, flipping halfway through baking time for even cooking.

Step 4:

Serve immediately and drizzle with more balsamic, if desired. You can add extra flavor with sliced green onions and chickpeas on top.



Italian little Italies

Maratea. A village suspended between sky and sea

I borghi più belli d'Italia

The most important monument to see in Maratea, the beautiful Basilicata village in the Potenza province, is the Statue of the Redeemer or Christ the Redeemer, a sculpture placed on the top of Mount San Biagio. It was made with a special mixture of cement mixed with flakes of Seravezza marble by Florentine artist Bruno Innocenti between 1963 and 1965. Standing 69.32 foot tall, it is the second largest statue in Italy.

Worth seeing are the main churches, especially that of S. Maria Maggiore (15th cent., but rebuilt in the 19th cent.), the Annunziata with its 16th-century painting of the same name, and the Immacolata with its 14th-century fresco in the crypt.

The small church of St. Vitus, the tallest building in the Borgo di Maratea, is a hidden gem of medieval sacred art. It houses several 14th and 15th-century frescoes. Palazzo De Lieto, located near

the church of S. Maria Maggiore, is a historic mansion as well as a former hospital, former town hall and school, used as a picture gallery and exhibition venue.

Opposite the church of the Annunziata is the column of St. Biagio, patron saint of the town, erected in 1758 through the munificence of Maratha merchants living in Naples. In front of the Church of Our Lady of Sorrows stands the obelisk of Our Lady of Sorrows, erected in 1788 by the interest of Gerardo Laurelli.

In the center of Vitolo Square is a fountain in which towers La Sirena, a bronze sculpture by Alessandro Romano in 1996. It depicts a mythical ancient coat of arms of the town supporting the new one, consisting of three towers and a double-headed eagle.

Getting lost in the alleys of the village of Maratea is an evocative experience. You go back in time to a small world of stairs, flowered balconies, small churches and stores. The long avenue called the piazza, located in the center of the Borgo di Maratea, is a very pleasant walk. One of the most beloved delights of Marateans, at the end of the day, is to enjoy the sunset over the Gulf of Policastro from the viewpoint known as Pietra del Sole. The suggestive name is due to the fact that this is the spot perpetually touched by the sun's rays, since direct light is missing from early November to early February on the rest of the Borgo.



The History

Maratea was probably born in the early medieval centuries as a Byzantine village in an anti-Longobard function or as a Longobard village in an anti-Byzantine function. The place name, having Greek roots (from fennel), would lean toward the first hypothesis: however, hard data are lacking. The name Maratea appears for the first time in a document from 1079.

In the Middle Ages the community of Maratea resided in the settlement on top of Mount San Biagio, popularly called Castello because it was fortified.

The strategic importance of the site meant that Maratea was not enfeoffed. This and the proximity to the sea guaranteed the community a certain economic prosperity. Since the commercial aspirations of the center on the mountain were frustrated by its location, a new settlement developed on the northern slope of the same mountain, halfway between the coast and the summit: it was popularly called Borgo and today is the historic center of the town.

From the 16th to the 18th century, Maratea's landing place was among the most important commercial ports of call in the Tyrrhenian Sea. Therefore an entrepreneurial class developed, with considerable social weight. In this sense, it is indicative that the historic center, unlike similar Lucanian settlements, does not develop around a church or a castle, but around a long avenue called the piazza, that is, where the doors of the stores face.

After national unity was achieved, Maratea distinguished itself as a center of studies with numerous schools and was firmly at the bottom of the regional illiteracy statistics.

In the post-World War II period, Maratea was involved in the tourism boom in the South. Although industrial settlements no longer exist, Maratea still records one of the highest per capita incomes in southern Italy.

The feast of the translation of the relics of St. Biagio falls from the Saturday before the first Sunday in May until the following Sunday.

According to an agreement of 1781, following a request from the mayor to the Rector of the Basilica, on Thursday the silver simulacrum of the saint is carried from the Castle to the Borgo in



a striking procession. The statue is covered by a red mantle, which is removed upon arrival in the Borgo. On the Saturday before the second Sunday of the month, the statue is carried in procession through the square and alleys of the historic center.