

Founded 1994



Il Piccolo Giornale

April, 2023

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>

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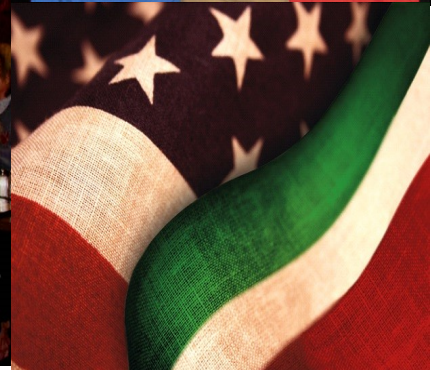
VOYAGE OF DISCOVERY

Adam McClure, son of club member Becky McClure and grandson of Marlene Feira, has been accepted by the National Italian American Foundation to be a part of a group of 24 students from across the U.S. to go on a two week all-expense paid trip to Italy! NIAF has been sponsoring these trips for the past 20 years. To qualify the person must be of Italian descent, a full-time college student, under age 23, join NIAF and never have been to Italy.

Adam was required to write an essay about himself and submit it with his resume, a transcript of his grades and 2 letters of recommendation. The trip will be from June

15 to June 29. It will begin with 4 days in Rome and then in the region of Emilia Romagna.

Congratulazioni Adam! We're so proud of you!



APRIL ACTIVITIES

* Monday, April 3 - \$5.00 Pizza night at the Glass Nickle - 5:00 pm

* Saturday, April 8 - Conversation Club - Kress Family Library - 10:00 to 11:30

* Live at the Met - Bay Park Cinema

1. Saturday, April 1- Falstaff by Giuseppe Verdi - 11:30 am

2. Saturday, April 15 - Der Rosenkavalier by Richard Strauss - 11:00 am

3. Saturday, April 29 - Champion by Terence Blanchard - 11:55 am

LOOKING AHEAD

* Tuesday, May 16 - Meet, Greet, and Eat at New Perspective Senior Living

* Sunday, May 21 - Celebration of Life for Teofilo

* Sunday, May 28 - Bocce - Colburn Park at 3:30 and continuing every Sunday through mid-September

PASSEGGIATE -Volunteers Needed!



“Fare una passeggiata” means to take a walk. The evening stroll is a time-honored tradition in almost every village and city neighborhood in Italy where Italians stroll about the piazza with friends and family. Depending on the region, it can be before the evening meal to stimulate the appetite or after the meal to ease digestion.

For the past 15 years, we have tried to simulate this tradition with one passeggiata during each of the months of

June, July, and August.

We are looking for volunteers to organize these passeggiate. For more info and/or to volunteer, please contact Marlene: canavese1701@gmail.com.

CLUB LIBRARY

Did you know that our club has a library with books you can borrow? We have books about Italy, novels set in Italy, biographies of famous Italians and Italian-Americans, books about Italian art and music, and of course, books about Italian food and wine. **You can see the full list at <https://bit.ly/3wmstDZ>.**

If you would like to borrow a book, simply contact **our club bibliotecario (librarian), John “Giovanni” Contratto**. John will arrange to meet you someplace (he lives in Sturgeon Bay but comes to Green Bay fairly often) and bring the book(s) you requested.

Also please contact John if you have a book related to Italy that you would like to donate to the club library, and he will arrange to pick it up.

Buona lettura (happy reading)!

NEWSLETTER ARTICLES

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 (Paul Marino). Contact information is in our club directory.

CLUB MEMBERS IN BUSINESS

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 and El Bistro Taco in Green Bay.

2ASolve, which specializes in personal computer, network & data support and consulting

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/>

El Bistro Taco in Green Bay, <https://el-bistro-taco.business.site/>

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

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

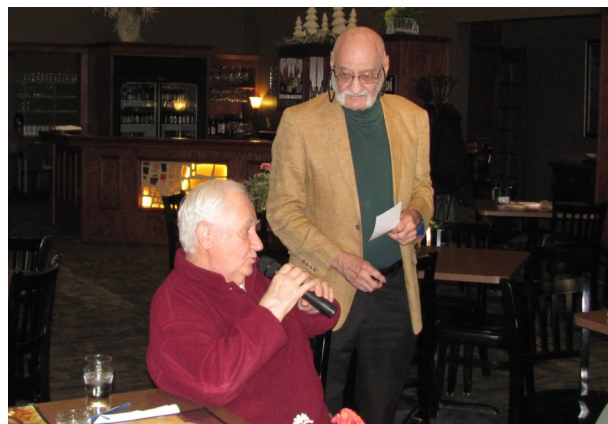
Titledown Brewery in Green Bay, <https://www.titledownbrewing.com/>
Thumb Knuckle Brewing in Luxemburg, <https://www.thumbknuckle.beer/>

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



BRING A FRIEND NIGHT

Our second “Bring a Friend” night was held on Tuesday, March 21 at the **Village Grille**. Twenty-two people attended including 3 guests. **Giovanni Contratto** led us in a fun get acquainted game and **Adam McClure** talked about his upcoming trip to Italy (see accompanying article). **Mille grazie to Mary Eifler for organizing!**



L'angolo delle ricette

Welcome to Spring! Please enjoy these pasta recipes that were submitted by your fellow club members. Next month's recipes will be **CHICKEN DISHES**. Please submit your favorite recipe to Karen Habel-Marshall by the 20th of the month.

Fettuccine with Sage, Butter, Bacon and Artichokes

Submitted by Marlene Feira



Ingredients

1/2 cup margarine

1/2 cup coarsely chopped sage

1/2 cup cooked and crumbled bacon

1 - 18 oz. can of artichokes, diced

1 pound fettuccine noodles, cooked

1/2 cup parmesan cheese

Coarse ground black pepper to taste

Directions

Step 1:

Melt margarine in a large skillet and add the sage. Brown slightly, 3 to 4 minutes.

Step 2:

Add bacon and artichokes, heating for about 1 minute.

Step 3:

Add pasta, cheese and pepper. Toss and serve immediately.

Spaghetti with Artichoke Sauce

Submitted by Pat Gattone



Serves 4

Ingredients

1 - 16 oz. jar of marinated artichoke hearts

1/2 pound of fresh mushrooms, sliced

1 - 15 oz. can of tomato sauce

1/2 cup of dry white wine

1 - 2 1/4 can sliced ripe olives, drained

1 tsp. basil

1 tsp. oregano

1 tsp. minced onion

1 tsp. sugar

1 tsp. garlic powder

1/2 tsp. salt

1/2 tsp. black pepper

8 - 10 oz. spaghetti noodles

Directions

Step 1:

In a large saucepan, drain marinade from the artichokes. Coarsely chop hearts and set aside. SautŽ the mushrooms in the pan with marinade until tender. Add hearts and all remaining ingredients, except spaghetti. Simmer uncovered for 20 minutes.

Step 2:

Cook spaghetti and drain.

Step 3:

Serve sauce over spaghetti and sprinkle with Parmesan cheese, if desired.

Spinach Lasagna Roll-ups

Submitted by Pat Gattone



Serves 6

Ingredients

- 12 lasagna noodles
- 2 eggs, slightly beaten
- 2 1/2 cups ricotta cheese
- 2 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 - 10 oz. package of frozen chopped spinach, thawed and squeezed dry
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. ground nutmeg
- 1 jar of meatless spaghetti sauce

Directions

Step 1:

Cook lasagna noodles according to package direction and drain.

Step 2:

In a bowl, combine eggs, cheeses, spinach, salt, pepper and nutmeg.

Step 3:

Spread 1/3 cup cheese mixture over each (laid-out) noodle and carefully roll up.

Step 4:

Pour 1 cup spaghetti sauce into an ungreased 13 x 9 x 2 inch pan. Place roll-ups, seam side down, over sauce. Top with remaining sauce. Bake at 375 degrees for 20-25 minutes.

Cozze e Fazull'/Fagioli (Mussels and Beans Pasta)

Submitted by Richard Daley

Richard tells, "I first had this on a trip to my family's home village on the Amalfi Coast in 2015. It is a frequently-prepared dish there.



Ingredients

10-12 raw, in-shell mussels **per guest**

Dash of white wine

Extra virgin olive oil

Garlic cloves - 1 per guest, fine chopped or cracked

1/2 cup fresh chopped parsley

2 Tbsp. white (cannelloni or butter) beans per guest (boil your own or use canned)

1/4 pound pasta per guest (most often long pasta, such as linguini or bucatini)

Salt to taste

Cracked black pepper to taste

Optional: 1 - 2 inch hot pepperoncino or pinch of red pepper flakes; anchovy

Sweet cherry or grape tomatoes, halved and salted

Reserved pasta cooking water

Fresh basil

Grated Parmigiano-Reggiano or Pecorino-Romano cheese

Directions

Step 1:

Prepare raw in-shell fresh mussels by washing in cold water (disregard any opened or cracked ones), and sautéing unopened mussels in a deep frying pan. Use enough olive oil to wet all shells. Turn up heat. As the mussels get hot, they begin to open. Add a bit more oil and a few garlic cloves and optional anchovy strips and a dash of white wine or water and the parsley. Once the mussels open, take off heat and set aside.

Step 2:

In a large pot, boil pasta with enough salt to equal salinity of the sea, until al dente (11/12 minutes or 9/10, depending on type of pasta).

Step 3:

In a deep non-stick large, deep sauté/frying pan place garlic and enough olive oil to cover garlic plus 1/8 inch over garlic. Add salt and pepper to taste. Add optional ingredients, such as pepperoncino, red pepper flakes, or more anchovy. Warm until garlic is infused into oil, but not burned. Remove garlic pieces.

Step 4:

Add tomatoes and beans, with canned juice. Cook on low heat until soft but tomatoes still have structure. Remove mussel meat from half of the shells and leave other half in shells. Add to the pan with beans and tomatoes.

Step 5:

While piping hot, transfer pasta into the pan with sauce and mussels and toss until well-combined. If pasta becomes too dry, add some of the pasta water until nicely wet. Add more chopped parley and basil, if desired. Top with cheese.

Setve with white or red wine and nice, hard-crust peasant bread.



Crystal clear waters and coasts that are still partly wild inviting countryside for those looking for relaxation away from the busy pace of the city villages nestled

on ancient castles and a rich cuisine where you can find, unchanged, traditional, local food and wine. These are the things that make the Maremma so dear to Italian and foreign visitors. An ideal place for nature lovers, the Maremma is a place to discover on foot, by bike, or even better, on horseback.

The Maremma is a large coastal area that is mainly flat, situated on the Tyrrhenian Sea between Tuscany and Lazio. More precisely, it lies between Tarquinia and Cecina, in the province of Livorno, Dante noted in the 13th canto of The Inferno. The first historical records date, however, to the Etruscan and Roman periods, when from the Maremma soil arose the cities of Tarquinia, Populonia,

Cosa and Vetulonia, of which traces of archaeological significance still remain.



Part of the look of the Maremma is the result of the reclamation work that occurred in the 1930s. Today, natural areas, once marshes, are protected by long stretches of natural parks (currently, the province of Grosseto alone has 13 nature reserves, as well as various WWF oases), filled with an endless variety of flora and fauna and glimpses of magnificent beauty. Among the stops that are particularly significant are the wide bay of the Gulf of Follonica, the beautiful beaches of Cala Martina and Cala Violina Punta Ala, the beaches of Castiglione della Pescaia, an ancient fishing village located at the foot of the ancient fortress of Aragon (hence the “fishy” name), and those of Marina di Grosseto and Talamone, a charming village overlooking the sea.

Do not miss the magic lagoon of Orbetello, famous for its golden sand, the Feniglia and Giannella beaches. In front of the sea the green Argentario promontory stands out, with the exclusive holiday destinations of Porto Ercole and Porto Santo Stefano, where ferries depart for the island of Giglio and the Giannutri. Further south, 12 kilometers from the border with Lazio, the wild coast of



Capalbio is found, known and appreciated by nobles, wealthy landowners, and emperors since ancient Rome. Even today, Capalbio, with its perfectly preserved medieval village and walls where you can enjoy a spectacular view of the valley, is a exclusive holi-

day destination that allows visitors to be thrown back into the past. Just beyond the regional border are, finally, the Archaeological Natural Park of Vulci and Tarquinia, the necropolis of which has been listed as a World Heritage Site by UNESCO.



With its 160 kilometers, the Maremma coast also offers a wide range of possibilities for lovers of active tourism. It is possible to rent boats, enjoy wind-surfing, water skiing and SCUBA diving. There are many schools for sailing, motor boating and SCUBA, where you can discover a colorful slice of life underwater. The wonderful promontory of Monte Argentario with its coves and bays, some reachable only by boat, is considered by the lovers of the underwater world of one of the most interesting Italian coastal areas for fishing and for the wealth of the seabed.

Those who visit the Maremma can see shows of the Butteri shepherds, riding Maremma horses, who perform at fairs, festivals and other national and international events. The Maremma, with Saturnia, is also a destination of choice for lovers of spas and well-being.