

Founded 1994



Il Piccolo Giornale

December, 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>

Send comments to: clubitaloamericano@gmail.com

Board of Directors

Officers:

President

Mary Prico

Vice President

John Contratto

Treasurer

Vicky Sobek

Secretary

Patty Meyer

Past President

Richard Daley

Directors

Dom DelBianco

Marlene Feira

Janice Galt

Susan Milewski

Darrell Sobek

Lynn Thompson

Ambassador at Large

Riccardo Paterni

Editor

Paul Marino



DECEMBER CLUB

ACTIVITIES

+ Saturday, December 2 - Cena di Natale - Green Bay Yacht Club

+ Monday, December 4 - \$6.00 pizza night at the Glass Nickel, 4:15 Dousman

+ Saturday, December 9 - Conversation Club - 10:00 to 11:30

This month we will meet at the Ashwaubenon branch library, 1060 Orlando Drive

+ Saturday, December 9 -Live at the Met (See Article)

LIVE AT THE MET

The third opera in the Bay Park Cinema's Live at the Met series will be "Florence in el Amazonas."

This 2-act lyrical opera composed by Daniel Catan premiered in 1996. The plot is a mystical romance with 3 love stories sung in Spanish with English captions.

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. (This last requirement is simple to fulfill.) 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 visit NIAF.com or google "National Italian American Foundation" and then contact Lynn Thompson at 920-323-6543. Applications are now open thru the end of January.



Idiomi Italiani (Italian Idioms)

As you do your Christmas shopping, you may find the December (dicembre) Italian idiom useful!!!

Costa un occhio della testa!

It costs an arm and a leg!

(lit. It costs an eye from the head!)

November (novembre): **Sei un carciofo!**

You're a nitwit!

(lit. You're an artichoke!)

October (ottobre): **Conosco i miei polle!**

I know who I'm dealing with.

(lit. I know my chickens!)

September (settembre): **Quel tipo è tutto pepe!**

That guy is a fireball!

(lit. That guy is all pepper.)

August (agosto): **Sono sano come un pesce.**

I'm as healthy as a fish.

(lit. I'm as fit as a fiddle.)

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 and El Bistro Taco in Green Bay. 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/>

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/>
<https://www.thebakerygb.com>

Italian Business in Green Bay

By Lynn Thompson

Did you know that there are multiple Italian companies right here in the Green Bay area?

On September 7 Mary Prisco and I met at SOFIDEL, an Italian paper converter in Green Bay, with Stefano Giannini (Operations Manager) and Angie Larsen (Human Resources Manager) on their invitation from their Vice President of Marketing in Lucca, Italy, Fabio Vitali. Fabio had contacted Mary after finding our club on our website to discuss potential ways SOFIDEL can interact with Club ItaloAmericano. It was a delightful meeting. Stefano is a bright, personable professional who gave us an overview of his company's history of innovation and attention to environmental and social issues. He gave us an impressive hard-cover book that details many aspects of their role in papermaking history and commemorates their 50th anniversary in 2016.

SOFIDEL is the premier and largest paper company in Europe, producing products with the brand name "Regina". In the US they produce private labels, such as "Kirkland" and have been in Green Bay since 2012 when they acquired the Cellynne group. It is an employee- and environment-friendly company, offering online language education and employee family events, supporting the Franklin Middle School girls' basketball team, and offering presentations and tours to middle and high school students regarding research and development. SOFIDEL only does business with companies that also prize sustainability and care about the environment. It is a steady business and did well even through COVID, since their products (think toilet paper!) are essential.

Mary and I gave Stefano and Angie a description of our club's mission and activi-

ties. Stefano and Fabio will get back to us to explore the possibilities of ways we can potentially interact. Stefano then gave us a glimpse of their modern, clean factory which appeared to be a very nice working environment.

We are hoping to get to know more about other area Italian businesses and establish relations with them. Il mondo e molto piccolo! (It's a very small world!)





SPAGHETTI DINNER - Recap

"It Takes a Village" - and a village we got! More than 20 people showed up to help **Dominic Del Bianco, chairperson**, make our annual spaghetti dinner one of the best! Some showed up to help with the food preparation on Friday, some showed up on Saturday to finish the food prep, set up, decorate, serve the meal, and clean up, **and** some showed up to help on both days!

Included in the list of volunteers are Judy Beerntsen, Dan Brunmeier and guest Diane Jeancourt, Carlene Del Bianco, Chuck and Mary Eifler, Mark and Luann Finco, Janice Galt and guest David Clowers, Georgine Knack, Patti Meyer, Mary Prisco, Chuck and Lenora Rhyner, Darrell and Victoria Soback and guest Dennis Feldt, Judy Sulzmann, and Dianne Sutton. **Dom has chaired this event for most of the 15 years of its existence.**

Dinner for the 66 members and guests in attendance began with tomato bruschetta. Naturally, the main course was spaghetti, which was served with a delicious homemade meat sauce or marinara, sausage and peppers, tossed salad, and garlic bread. Our dolce was spumoni, with chocolate-dipped biscotti purchased from **The Bakery owned by club member Liz Rehberg.**

In addition to an excellent meal, we were treated to the debut of our own Gli Attori Senza Talento (The Actors Without Talent), who performed a hilarious rendition of Chicken Little (Il Polletto Carletto) in Italian. The cast consisted of Marlene Feira, Janice Galt, Mary Prisco, Lenora Rhyner, and Roger Shaha (members of our self-teaching Italian class), plus David Clowers and Elena Vecchione. The skit ended with an original song, Il Cielo Sta Cadendo (The Sky is Falling), composed by Roger Shaha. Pat Gattone closed the evening, accompanying us on the piano with a sing-along to On Top of Spaghetti and That's Amore. She continued to entertain us with several more Italian songs and a "mean" tarantella.

Grazie mille a tutti -we hope we didn't forget anyone!

CONDOGLIANZE

Please join us in expressing our sincere sympathy to Fatima (Traverso) Baenen. Her brother, Marcello Traverso, recently passed away. Many of us will remember Marcello when he visited here from Rovereto, Italy a few years ago and taught us how to play Scopa.

L'angolo delle ricette

Buone feste! As the holidays come around, we all enjoy a special treat now and then. Please try making and enjoy these recipes from Club members. If you would like to submit a recipe for next month, the next course is "Zupp", or "Soups". Please submit your recipe to the Club email for Karen Habel-Marshall.

Chocolate Tiramisu Poke Cake



Submitted by Victoria Piccione Sobeck

Ingredients

- 1 box devil's food cake mix (such as Betty Crocker's Super Moist) PLUS the ingredients called for in the package directions
- 1 package instant vanilla pudding mix **PLUS** the ingredients called for in the package directions
- 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

Directions

Step 1

Prepare cake according to package instructions for a 9x13-inch cake and bake. Cool cake 20 minutes.

Step 2

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

Step 3

Prepare instant pudding according to 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 standard mixer fitted with the whisk attachment 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 evenly over the surface of the cake. Sprinkle with crushed espresso beans. Refrigerate until ready to serve.

Italian Bread Pudding



From Club ItaloAmericano Recipes

Ingredients

1/2 cup dark rum
1 cup raisins or currents
12 oz. day-old white bread
4 1/2 cups milk
4 oz. butter
1 cup sugar
5 eggs, lightly beaten
1 grated lemon for zest
Fine bread crumbs as needed

Directions

Step 1

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

Step 3

Add eggs, the drained raisins, and the lemon zest. Mix well.

Step 4

Grease a fairly deep 10 inch cake pan with butter. Sprinkle with fine bread crumbs. Pour in the batter.

Step 5

Bake at 350 degrees for 30 minutes. Serve hot, warm, or cold.

Ricotta Cheese cookies

Makes approx. 80 cookies.



From Club ItaloAmericano Recipes

Ingredients

2 cups flour
1 tsp. baking powder
1/4 teaspoon salt
1/2 cup butter, softened
1 cup brown sugar, packed
1/4 cup granulated sugar
2 eggs
1 cup ricotta cheese
2 tsp. grated orange peel
2 Tbsp. orange juice

Directions

Step 1

Combine flour, baking powder and salt. Set aside.

Step 2

In a large bowl, cream the butter and sugars until light. Beat in eggs, cheese, orange peel, and juice. Gradually stir in flour mixture.

Step 3

Drop by rounded spoonfuls 2" apart on greased cookie sheets. Bake at 350 degrees for 12-15 minutes. Remove from sheets and cool. If desired, drizzle powdered sugar/milk icing to serve.



Ascoli province

IT and US
**From the province of Ascoli Piceno
to Hollywood**

Fiorenzo Santini

Marche is the only Italian region whose name is pronounced in the plural, where the Apennines and the Adriatic Sea seem to look at each other in the eyes: a region of a hundred theaters, with an infinity of natural, cultural and historical beauty.

In addition, Marche has been the birthplace, in history, of as many as ten popes as well as some of the world's greatest artists such as the painter Raffaello Sanzio (Urbino), the poet Giacomo Leopardi (Recanati), and the tenor Beniamino Gigli (Recanati). Marche also gave roots to the current world's greatest soccer player, Lionel Messi. Messi's paternal family has origins from Recanati while his maternal family has origins from San Severino Marche. I personally found his origins in San Severino Marche so much so that on my initiative he was granted honorary citizenship.

As a sociologist of Marche emigration and a publicist journalist, I have cultivated a genuine passion that has led me to discover and tell stories of children of Marche people who have become authentic international excellences and whose ancestor left from our lands. Stories mostly of poverty, pain and abandonment that brought some seven hundred thousand Marche people, after very long and very hard journeys, to the American continent to find a better life.

Recently, I wanted to retrace the origins of two great actors and a director whose parents came from Montemonaco, Comunanza and Appignano del Tronto, all in the Ascoli Piceno province, who left for America from these pearls of the Sibillini Mountains in the early twentieth century. Thanks to the decisive collaboration of Dr. Giuseppe Dell'Anno of the state archives in Ascoli Piceno, I

found the matches I was looking for.

Giovanni Travanti of Comunanza emigrated to the United States in 1920, and in 1940 his son Daniel Travanti was born in Kenosha, Wisconsin. As a young boy, he distinguished himself as a good American football player, so much so that he received scholarship offers from prestigious universities; instead, he decided to attend the University of Wisconsin on a General Motors scholarship and then devote himself to studying acting. For him many films and television that led him to win a Golden Globe and two Emmy Awards; best known in Italy for a film with Sophia Loren, *Aurora* (1984). Travanti has visited his relatives in the Marche several times and is still in touch with them.

Felice Amici of Montemonaco emigrated to the United States in 1900, and in 1908 Dominic Amici was born, also in Kenosha. The surname would later be changed to Ameche as per the pronunciation of Amici in English. A career that enumerates numerous films, television and stage productions. Academy Award for Best Supporting Actor for Ron Howard's film *Cocoon* in 1985, and

Coppa Volpi at the 1988 Venice Film Festival. Don Ameche (deceased 1993) is still best known for John Landis's film *Trading Places*, which has aired on TV every Christmas Eve in Italy for thirty years. Also with Landis, he had a cameo in the comedy film *Coming to America*, which features Don as a homeless man after going broke at the end of *Trading Places*. Also in the family, actor was his brother Jim, radio speaker his brother Bert, and football star cousin Alan. Don never came to Montemonaco (only to Ascoli and Rome) but when he was in London, he often went to dinner at the very famous Scott's restaurant (frequented by such stars as Sophia Loren, Frank Sinatra, Jerry Lewis, Marlon Brando,



Daniel Travanti

Aurora



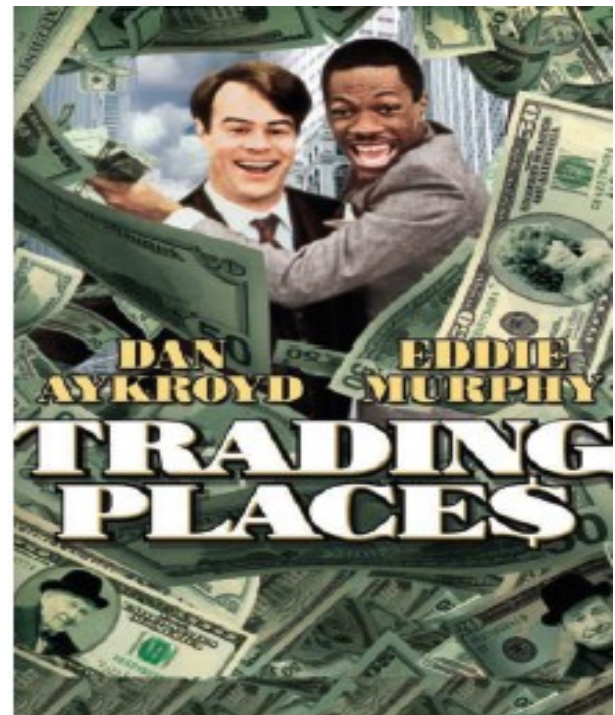
Don Ameche

Marcello Mastroianni, Sammy Davis, Dean Martin and many others). It was in that restaurant that he met a waiter who had also emigrated from a neighboring village to his father's; together they talked about their common origins and the beautiful Sibillini mountains of which Don had heard so much from his father. The mayor of Montemonaco, Francesca Grilli, has already decided to name a street in the village after him.

There is also another incredible curiosity in this story. In Kenosha, a town of only one hundred thousand inhabitants, five world-class actors were born, four of whom were of Italian origin: Daniel Travanti, Don Ameche, Mark Ruffalo, Al Molinaro (Al from Happy Days) and Orson Wells, winner of 2 Oscars.

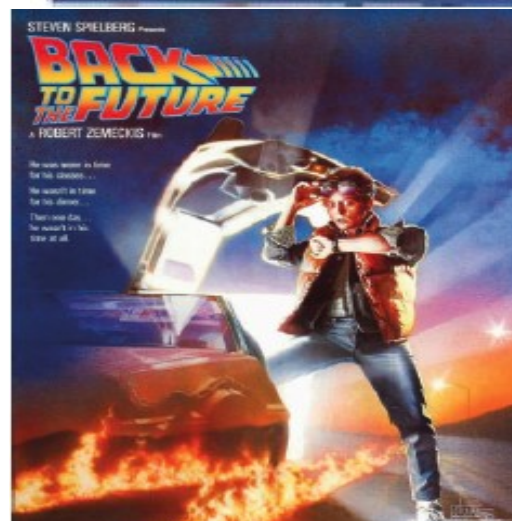
Also in the State Archives of Ascoli Piceno and thanks to the help of Dr. Andrea Biondi, I set out to find another Hollywood personality of Ascoli Piceno origin: Robert Zemekis.

I had actually heard of him before but official confirmation had never been found. In some interviews, Zemekis himself talked about his mother, Rosa Nespeca, and his surname of Ascoli



Trading Places

origin; he said that he had been in the Marche region in 2013, that he loved Italy very much, that he had married in Venice and had a house in Tuscany. During my research, I found that Rosa Nespeca was the daughter of Pietro Nespeca and Domenica Celani. After contacting Dr. Giuseppe Dell'Anno he found a Pietro Nespeca di Camillo born in Appignano del Tronto on September 2, 1895. Learning of Pietro Nespeca's Appignano origins, I asked Dr. Giuseppe Merlini of the San Benedetto Municipal Archives (the foremost genealogy expert in the Marche region) for confirmation. Nespeca is a very common surname in the Ascoli area, and in particular in Appignano del Tronto, a jewel of a village with bluegray badlands, full of beautiful stories and legends, with a young and enthusiastic mayoress like Sara Morreschini. The mayor herself made contact with Robert Zemeckis wife announcing her intention to confer honorary citizenship on Zemekis, born in Chicago in 1952 to a father of Lithuanian descent, belongs to the pantheon of American filmmakers. He came to public attention as director of the film *Romancing the Stone* (1984), and the science fiction comedy *Back to the Future* (1986 David di Donatello for Best Screenplay) and the live-action animated comedy *Who Framed Roger Rabbit* (1988). In 1994 he was Oscar winner for Best Director and Best Picture with *Forrest Gump* (also awarded at the Golden Globes). Many more films of great renown would follow, and Zemekis established himself as a director who innovated the animated film by collaborating with Spielberg and Disney.



/by Giulia Casati

Italian language

Buone Feste!



Hello everybody, it's the holiday season! Since I like to be jolly during this time of the year, I thought I would teach you some words you can use during this magical time. Let's dive right in!

Let's start very generic with a simple **Buone feste** - Happy holidays. This can be used for all the celebrations that happen in December and January going from the Immacolata - the Immaculate Conception - on December 8th, to Natale-Christmas, - Capodanno - New Year's, and Epifania or Befana - Epiphany - and everything that might be celebrated in between (for example I live near Milan and we celebrate Sant'Ambrogio - Saint Ambrose, on December 7th, as well). If you want to be specific, it's pretty simple you add buon or buona before the name of the celebration. For example, you can say buon Natale or buona Capodanno, but watch out, you'll have to say buona Befana or

buona Epifania, because those are feminine. As an alternative you can say felice - merry - and this is neutral so it can be used for both masculine and feminine nouns. Or you can choose the even easier choice: auguri!

But let's get down to business, to what is truly important for Italians...il cenone. Well, I should specify; you can have a cenone either on Christmas Eve - vigilia di Natale (vigilia for short), which is more common in the center and south of Italy rather than in the north where people have a pranzo di Natale, or on New Year's Eve - l'ultimo dell'anno (l'ultimo for short), and I guess it can be translated with "feast," but it is much, much more. You basically start eating without ever knowing when you'll stop. It comprises of many different courses and many bottles of wine, sometimes it has breaks in which people play



games, watch the national concert or traditional movies, but one thing is for sure. It will last for hours. You see, when using the word cenone, your mind should immediately go to either the vigilia or l'ultimo. In fact, it's not a cenone for Easter or other celebrations.

Some useful words in this period of time are

regalo (pl. regali) - gift - which can be made - fare un regalo, given - dare un regalo, or received - ricevere un regalo. In Italy, gifts are brought by Babbo Natale - Santa Claus - who comes on a slitta - sleigh - with his renne - reindeer - and brings the regali

coming down from the camino - chimney. Although, I have to admit that when I was a kid Ges Bambino - Baby Jesus - would bring them to me. Most houses make a albero di Natale - Christmas tree - and a Presepe - nativity scene - and decorate the house luci - light, stelle di Natale - poinsettias,



and ghirlande - wreath. Later on, the Befana will bring calze - stockings - full of caramelle -candies - or carbone - (edible) charcoal - depending on whether you were good or naughty. Often times, townships and cities organize mercatini di Natale - Christmas markets - where you can find handmade products, traditional salumi -cure meat, formaggi -cheese, and traditional Christmasfood.

There are also some recurring phrases used all across Italy which became kind of a habitual spiel: Se non ci vediamo pi, auguri! - if we don't see each other again (before the holidays end), happy holidays! Or cosa fai a Capodanno- What are you doing on New Year's- There are also famous sayings about the holidays: L'Epifania tutte le feste porta via - Epiphany takes all the holidays away - since January 6th is our last national holiday before going back to both work and school. Anno nuovo, vita nuova - New year, new life. Chi lavora a Capodanno, lavora tutto l'anno - Those who work on New Year's, work all year. I must say, lavorare is often switched with any other activity you would like to do all year long. And even, Natale con i tuoi, Pasqua con chi vuoi - Christmas with your relatives, Easter with whoever you want.

Well, I have one thing left to say: **Buone feste!**

