

Founded 1994



Il Piccolo Giornale

January, 2023

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

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BEGINNING ITALIAN CLASS

Laurie Stimpson will be teaching a beginner's Italian language class starting this month. **The eight-week class will begin on Tuesday, January 17 and continue weekly through Tuesday, March 7. It will meet from 6:00 to 8:00 pm at the**

Ninth Street Wellness Center EAST, 2330 Park Drive and Allouez Avenue in Bellevue. The cost is \$85 plus the cost of a textbook.

Laurie's background in Italian is extensive. She lived in Italy for 15 years where she learned about the language and culture. She taught for many years for Club ItaloAmericano, at UWGB and in the Green

Bay Public Schools.

To register for the class or for more info, please contact Laurie at 920-321-4066 or email: stimpsonlaurie55@gmail.com.

At the time of this writing, 3 people have registered. For the class to run, there needs to be a minimum of 6 people. The class is open to

2022 FOUNDERS AWARD GOES TO THE BAENENS



The Pete and Marlene Feira Founders Award was created in 2019 to honor those who have promoted and furthered the objectives of Club IA to an exceptional Extent. The first three people to receive this award were John (Giovanni) Contratto, Paolo Marino, and Lenora Fiorenza Rhyner.

This year the Founders Award was presented to Merlin and Fatima (Traverso) Baenen at the Cena di Natale. The individuals who nominated them gave these reasons:

- * The Baenens have had a long-term commitment to Club IA.
- * They are dependable and faithful.
- * They have sponsored our Cena di Natale at the Yacht Club for over 20 years!)
- * They invited the entire club for a cruise on the Fox River aboard their boat, the Toscana, and served us delicious food.
- * They hosted and taught us how to play the Italian card game of Scopa.
- * They invited the entire club for a hands-on grape picking harvest/potluck at their vineyard and even let us take some home.
- * For many years Merlin has been our Bobbo Natale (Santa Claus).
- * Fatima organized this year's seconda passeggiata at Wiequiak Falls.
- * Merlin never fails to bring a bottle (or two) of his home-made wine to our activities.

How did Merlin and Fatima meet?

Merlin was stationed in Italy in the early 1950's. While in the service, he worked at an electric shop which was the start of his profession in the USA. Merlin learned how to speak the language very quickly from the Italian men working for him. He met Fatima when she was only 16 years old. She worked at Maria's Restaurant in Livorno Italy where Merlin and his friend frequently went to eat. Merlin got to know Fatima better when his friend started dating her sister. After dating for a short time, they got married at the courthouse. Then Merlin was shipped back to the USA. Soon after, he went back to Italy, and they had a church wedding in Genoa. They moved in with a relative who owned a mattress shop where Merlin worked for a time. They left Italy at the end of December 1954 and arrived here in 1955. And the rest is history!

La Cena di Natale, 2022

By Amy Ashwood Cecchinato

On the blustery Saturday evening of Dec 10th, seventy CIA members and their guests headed to Green Bay's Yachting Club to ring in the holiday season with our traditional Cena di Natale. Once inside, surrounded by delicious aromas, a crackling fire, cheerful Christmas decorations we soon forgot about the icy drizzle outside. Victoria Sobeck and Susan Kleis greeted everyone at the hospitality table with name tags and place cards. Janice Galt had made the place cards to differentiate the menu choices. With name tags gathered, we mingled through the Dining Room and Bar areas. Gin and Tonic Tones filled the air with soft jazz while we enjoyed the delicious appetizers. We were so grateful to see so many familiar faces since we hadn't been able to gather often during Covid. Alessandra (Cudicio) D'Alessandro, Nancy Fowle, and Elena (Vecchione) Aresi decked the tables in beautiful holiday attire while the set up & clean up crew included Darrell Sobeck, Mark Finco and Vlad Wojnar. Darrell Sobeck helped with set up. The dish washers were the Rhyner's and Anderson's. Darrell also took pictures of all attendees in front of the Christmas tree as well as high-lights from the evening.

Once at the tables, with Dick Daley as the MC, he introduced Teofilo and Marlene who started us off on the right note with him on Sax and and her on piano. What talent we have in our Club! The menu offered a choice of Parmesan Crusted Chicken or Tilapia with a delicate salad. Everything was absolutely delicious! The first course was fettuccine with pesto and dessert was an adorable chocolate mound donned with delicate and edible Christmas trees. It was especially nice that wine was included with the reservations. Kim Zimmerman and her staff prepared and served the delicious meal. Not only was it delicious, but it was also presented very well as this is so important in true Italian culture. Italian style means dining, not just eating and we did just that.

As tradition has it, every year the Peter and Marlene Feira Founder's Award is offered to deserving CIA members that the Feira family would like to recognize. This year the honor was given to Merlin and Fatima Baenen. Among other contributions to our Club,

It is thanks to them that we are able to have our Cena di Natale at the Yachting Club. It isn't Christmas without music, so we enjoyed a rousing round of an Italian version of the twelve days of Christmas.

Before we knew it, the evening came to a close, but we are off to a great start of this Christmas season. Boun Natale!



CONDOGLIANZE

We extend our sincere sympathy to the family of **Don Gattone** who passed away on December 10. **Don's** wife **Pat**, his daughter **Mary Rehberg** and his granddaughter **Elizabeth Rehberg** are all members of **Club ItaloAmericano**.

NEW MEMBERS!

We welcome two more members to **Club IA** this month- **Mary Gattone Rehberg** and her daughter **Elizabeth**. That brings us to a total of 9 new members in the past two months! **Look for more info about Mary and Elizabeth in the February newsletter.**

FYI: We now have eight members who are second generation. They are Lisa Schroder (daughter of Mary Marcantonio), Nick Feira and Becky (Feira) McClure (son & daughter of Marlene Feira), Tawni Gustavson (daughter of Carol Weinbauer), Daniel Grillo (son of Felix and Nadia Grillo), Mary and Elizabeth Rehberg (daughter and granddaughter of Pat Gattone). WOW!

MEMBERSHIP RENEWAL

The window for renewing your membership is closing. Thus far approximately 2/3 of our members have sent in their dues. **Payment between now and January 31, 2023, will be \$20.00 per person. After January 31, dues will be \$25.00 per person.**

Make your check payable to **Club ItaloAmericano** and mail to: **Club ItaloAmericano, 101 South Military Avenue #128, Green Bay 54303-2409.**

NOTIZIE FROM THE BOARD OF DIRECTORS

Buon anno! (Happy New Year!)

There are still three vacancies on the Club IA Board of Directors, and we'd love to have you join us! Why not attend a meeting to see what it is like? Most Board members look forward to the meetings and think of them as pleasant get-togethers with friends. We meet at 5 pm on the third Thursday of each month, and guests are always welcome. Our meetings are usually held at **Luigi's Italian Bistro** on Manitowoc Road in Green Bay. However, our January and February meetings will be held online via Zoom. If you would like to attend one of the Zoom meetings as a guest, please email us at clubitaloamericano@gmail.com, and we will send you the link.

In other news, at our November and December meetings, the Board voted to make several changes to the club's by-laws. The newly amended by-laws have been posted on our club website, but if you would like to receive an electronic copy, please email us at the above address.



Out going Board president, Dick "Riccardo" Daley, receiving a small gift and a round of applause after our December Board meeting.

Molte grazie e auguri, Riccardo!

L'angolo delle ricette

Felice anno nuovo! The new year is a great time to try some new recipes. Here are some easy **ANTIPASTI** dishes from current and past club members. Our recipe topic for **next month** will be **"ZUPPE" (SOUPS)**. It would be great if you could share a favorite soup recipe to warm us up through this cold winter! **Please send your entry to Karen Habel-Marshall found in the Club address list before the 20th of the month. Grazie!**

Cheese Spread



Submitted by Carol Weinbauer. She shares, "Delicious and easy!"

Ingredients

- 1 package shredded Swiss cheese
- 1 bunch of green onions, chopped small

Hellman's mayo, enough to hold ingredients together

Crackers of your choice or rye chips.

Directions

Step 1:

Mix together and spread on crackers or rye chips.

Bruschetta



From the Club ItaloAmericano Cookbook

Ingredients

- 6 fresh medium tomatoes, diced finely (Roma are good)
- 2 Tbsp. fresh finely chopped basil
- 1 clove minced fresh garlic plus extra for bread
- 1/3 cup red wine vinegar
- 1/3 cup olive oil plus extra for bread
- Salt and pepper to taste
- 1 loaf of good Italian bread, sliced

Directions

Step 1:

Combine all ingredients (except bread) together.

Step 2:

Toast bread slices and then brush with oil and scrape with garlic. Top with ingredients and broil until golden. Top with shredded parmesan and balsamic glaze, if desired.

Crostini con asparagi (asparagus)



From Ann Emerich in the Club ItaloAmericano Cookbook

Ingredients

- 12 slices homemade white bread
- 3/4 cup green or white asparagus
- 1/2 shallot
- 1/2 cup Fontina cheese
- 1/2 cup ricotta cheese
- Olive oil
- Salt and pepper

Directions

Step 1:

Peel asparagus with potato peeler, excluding the tips. Cut into 1/4 inch cubes.

Step 2:

Chop shallot and fry in oil. Then add asparagus with a pinch of salt and pepper. Add 1 tsp. water and cook for 15 minutes.

Step 3:

Cut up Fontina cheese and mix with ricotta. Add to the asparagus.

Step 4:

Spoon mixture onto bread slices and bake at 350 degrees until golden brown. Tops with shaved parmesan cheese, if desired.

Antipasto Skewers



From Acouplecooks.com. These skewers

are fun and easy to make using all your favorite traditional antipasto ingredients in a handy way to eat them!

Ingredients

Ingredients of your choice: black and green olives, marinated artichokes and cauliflower, mini mozzarella balls, chunks of parmesan and fontina cheese, prosciutto, salami, pepperoncini, roasted peppers, pickled mushrooms, cherry tomatoes, cooked tortellini pasta, fresh basil leaves.

Seasoning:

- 1 1/2 Tbsp. olive oil
- 1 Tbsp. white wine vinegar
- 1/2 Tbsp. Italian seasoning
- 1/4 tsp. garlic seasoning
- 1/2 tsp. salt

Directions

Step 1:

In a bowl, combine seasoning ingredients and add those items you wish to be seasoned, including tortellini and mozzarella balls.

Step 2:

Assemble items on skewers, varying the patterns and ingredients as you like. Lasts at room temperature for about 2 hours.





Italian art

The beginning of the Middle Ages in Rome. The Arch of Constantine

by Cecilia Goletti

The long period of the Middle Ages is inscribed between two particularly important dates: 476 A.D., which coincides with the deposition of the last Western Roman emperor - Romulus Augustus - and 1492, the year of the discovery of America. The earliest considerations of this historical period are rooted in and take off from the Renaissance.

From the 15th century onward, any negative reference to the Middle Ages was emphasized more and more, highlighting



Oratio

the barbaric aspects perpetrated during the previous centuries and thus justifying the name of "The Dark Ages" attributed to it. However, it was not until 1688 that, through the figure of Christoff Helter, the Middle Ages was institutionalized as a historical

period. But when was the Middle Ages actually born? Is there a work that encapsulates the origin of this new era?

The monument we can certainly take as an example is the Arch of Constantine in Rome, a stone's throw from the Colosseum and thus in the heart of the empire. The Arch was commissioned (paid for and desired) primarily by Roman senators to celebrate Constantine's victory over his enemy Maxentius and was built in 315 AD. The structure echoes the usual structure of three-arched arches found since ancient times, such as the Arch of Septimius Severus still found in the Roman Forums. The peculiarity of this new architectural structure, unlike the previous models made, is the reuse of already existing material and therefore not made ad hoc for the Arch of Constantine.

In the Middle Ages, in fact, is particularly common the use of so-called "perusal," which carries with it two distinct meanings. The first is of encomiastic origin in regard to the previous grandiose emperors who are considered as examples to be emulated, going on to reuse materials used for their celebratory monuments. The second is of economic origin, because it allows the use of material already present in the city of Rome—considered during the Middle Ages as a veritable openair quarry - without the need to purchase it in some distant eastern location. In this case, sculptural elements from the time of

Trajan, Hadrian and Marcus Aurelius were reused. In contrast, two bas-reliefs representing the Oratio and Liberalitas, or respectively the emperor's inaugural speech and the bestowal of gifts by the emperor, were made specifically for the Arch of Constantine. The stylistic difference between the different periods immediately leaps to the eye.

If, in fact, in the reused perusal elements to emerge is a precise correspondence between subject and object, a perfect mimetic representation of reality, for the fourth-century reliefs it is the paratactic repetition of some segments and two-dimensionality that dominate. Moreover, the focus cannot but fall on the central character of the two bas-reliefs, namely Constantine, the real key element of the context: to make the entire composition lose its meaning, it would be enough to eliminate the pivot around which the whole scene is built. On the contrary, what happens in the bas-reliefs of the late antique period, what is represented is a cross-section of the society of the time, an everyday scene, which develops independently of the figure of the emperor present.

This is a substantial difference that will be the basis of the art-historical change that will initiate the new era of the Middle Ages. But was this substantial formal difference specifically intended for the Arch of Constantine? The answer is affirmative. The Arch of Constantine stands as the political manifesto of fourth-century Rome, demonstrating the total dependence of the Empire on the figure of its emperor Constantine, emphasizing all his auctoritas.

Liberalitas

