

Founded 1994



Il Piccolo Giornale

July, 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 Soback

Secretary

Patty Meyer

Past President

Richard Daley

Directors

Dom DelBianco

Marlene Feira

Janice Galt

Susan Milewski

Darrell Soback

Lynn Thompson

Ambassador at Large

Riccardo Paterni

Editor

Paul Marino



CLUB ACTIVITIES FOR JULY

* Monday, July 3 - \$6.00 pizza night at the Glass Nickel, 416 Dousman Stree-5:00 pm

* Tuesday, July 4 - Fourth of July celebration - see invitation and details in the newsletter

* Saturday, July 8 - Conversation Club at the Kress Family Library in De Pere - 10:00 to 11:30

* Tuesday, July 11 - Scopa night at the G.B. Yacht Club - 5:15 if having a bite to eat, 6:00 if just playing cards.

* Thursday, July 13 - LA SECONDA PASSEGGIATA - See attachments for details and directions.

* Bocce - Every Sunday (weather

permitting) at Colburn Park at 3:30

SHOWCASE

OUR HERITAGE!



ic Hazelwood House for their Ethnic Holiday Celebration, which will be held on Sat. Dec. 9 and Sat. Dec. 16, from noon until 5 pm. The idea is to showcase our Italian or Italian American heritage by creating a

display in one of the rooms of the house, preferably with an interactive element. This would be an excellent opportunity to publicize our club, but we need someone creative to spearhead the project, plus volunteers to staff our room during the event. If this is something you might enjoy working on, please contact Board Presidentessa Mary Prisco ASAP at clubitaloamericano@gmail.com, or at her personal email address or phone number that are listed on the club roster.

For more information about Hazelwood House, which is on S. Monroe Ave. in Green Bay, visit <https://browncohistoricalsoc.org/features/historic-hazelwood/>.



2023 Bocce Ball Season Opener

At 3:30 on Sunday, May 28, the weather couldn't have been more perfect for the *seidici giocatori* (sixteen players) to meet at Colburn Park .

If pictures are worth a thousand words, the three pictures included in this article tell the whole story.

The scoreboard was hand-constructed by Mark Finco.

La Prima Passeggiata - Recap



Despite the 100% chance of rain in the weather forecast, 14 of us (including 4 guests) showed up for the first passeggiata of the season. We were able to walk about 10 minutes before Mother Nature decided to "rain on our parade". Quickly we turned around and headed back to Sonny's where we enjoyed a delicious meal and lively conversation.

Grazie mille to Giovanni Contratto and Gianna Galt for organizing!

MEMBERSHIP

Please join us in welcoming Mary Jo Pis-
kor. Mary's grandmother is from Potenza
and her grandfather is from Foggia (San

Giovanni Rotonda).

Benvenuta Mary - we look forward to
meeting you!

SOME EXCITING NEWS!!!!

David Coury, head of the language de-
partment at UWGB, has notified us that
G.B. will be offering an eight (8) week
non-credit beginning Italian class this
fall!!! The class will be on Thursday eve-
nings from 6:00 to 7:30 pm beginning
Thursday, September 28 and running
through Thursday, November 16. **It will
be held downtown at the Urban Hub,
340 N. Broadway, Suite 200.** The Urban
Hub is located behind Titledown on the
north end of the Cannery building. Bro-
chures including registration information
will be out soon. If all goes well, another
beginning class plus a conversational class
will be offered in the spring of 2024!

Scopa



**CI members playing Scopa at the
Yacht Club**

Fourth of July Invitation



Club members Pat Gattone and her daughter Mary Rehberg have extended an invitation to Club IA to celebrate July 4 at their home. See details below. **You need to RSVP if you plan to attend!**

Hi all, just a reminder about this year's annual 4th of July party:

- * We'll celebrate on the 4th at our home in Green Bay (2630 Dollar Rd, GB, 54311)
- * Party starts at 4pm - - lots of food available!
- * Band starts to play at 5pm. This is for fun: if you're in band, bring your horn, and if you sing, bring your face! We'll play around based on who is here, and we have lots of fake books.
- * Please bring your own folding chairs & alcoholic beverage of choice. We'll have the rest. Feel free to bring treats to pass or your favorite dish, as an option.
- * We'll also have a party for my Mom's piano birthday: she's 88! Please, no gifts. Feel free to bring a funny card if the muse takes you. :)
- We'll watch the fireworks in Green Bay and other communities on the bay right from the driveway, when they start after dark, and likely do a few of our own in the pasture.

There is also a young adult party halfway down the driveway with volleyball, tether ball, music, and merriment

Please feel free to bring friends & family, and just let me know what you're thinking.

Drop a note or call if questions: house is 920-347-1742, and my cell is 920-370-8012.

Please RSVP with an estimate - maryrehberg@gmail.com

Hope you can join us!

L'angolo delle ricette

Enjoy this month's recipes for seafood, all from our own Club Italoamericano Recipes cookbook, Edition 2! If you would like to share a favorite recipe of your own for next month's newsletter on the topic of "Salse" (Sauces), please contact Karen Habel-Marshall.

Scallops Venetian Style



Ingredients:

1 1/2 pounds scallops

1/4 cup olive oil

2 cloves garlic, chopped

2 Tbsp. chopped parsley

Juice of 2 lemons

Salt and pepper

Directions:

Step 1:

Wash scallops under cold running water; pat dry with paper towel.

Step 2:

Heat oil in a skillet.

Step 3:

Add scallops, parsley, and garlic, seasoning to taste with salt and pepper. Cook over medium low heat for 5-6 minutes or until golden, stirring several times during cooking.

Step 4:

Add lemon juice and mix well and then serve immediately.

Gamberi con vino (Shrimp with Wine)



Ingredients:

1 pound shelled and deveined shrimp
1 Tbsp. butter
1 Tbsp. olive oil
6 green onions with tops, chopped
1/2 pound mushrooms, sliced
1/4 cup sherry or white wine
Salt and pepper

Directions:

Step 1:

Melt butter in skillet over medium heat. Lower heat and add oil and onions, sautéing for 2 minutes.

Step 2:

Add mushrooms to pan and sauté for 5 minutes, stirring occasionally. Then add wine and salt and pepper to taste, bringing to a low boil.

Step 3:

Add shrimp and simmer until they become pink (4-5 minutes).

Step 4:

Serve over hot cooked rice.

Sole and Eggs Parmesan



Ingredients:

1/2 cup soft butter
1 cup grated Parmesan cheese
4 small sole fillets (about 4 oz. each)
12 spears fresh asparagus, cooked and drained
4 eggs
Fresh chopped parsley
Salt and pepper to taste

Directions:

Step 1:

Preheat oven to 400 degrees. Spread half the butter on the bottom of a baking dish large enough to hold the fish fillets. Then

sprinkle evenly with half of the Parmesan cheese. Arrange the fish in a single layer over the cheese. Dot with the rest of the butter and sprinkle with the rest of the cheese.

Step 2:

Bake for 10 minutes, basting frequently with the melted butter and cheese from the dish.

Step 3:

Remove from the oven and arrange the asparagus as a border garnish. Break the eggs alongside the fish. Spoon butter and cheese drippings over the eggs and asparagus. Return to the oven and bake 5 more minutes or until eggs are set.

Step 4:

Remove from oven and sprinkle with parsley, salt, and pepper. Serve immediately.

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 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/>

Host Family for Italian Exchange Student Requested

FYI: Gianluca will arrive in the U.S. in late August or early September and will remain for the 2023/24 school year.

To Whom It May Concern:

I am writing on behalf of ARISE

(Association Representing International Student Exchange), a nonprofit organization that sponsors international exchange students, ages 14-18 and places them in volunteer host families and high schools throughout the U.S. for a semester or academic year. We have been designated by the U.S. Department of State and approved for listing with CSIET (Council on Standards for International Educational Travel).

I am writing to request your assistance in finding a volunteer host family for our 18-year-old exchange student from Italy named Gianluca. He is an enthusiastic and friendly individual who is keen on exploring new cultures and making new friends. He is interested in swimming, playing video games, gymnastics and fishing. He is also very family-oriented.

As an Italian Cultural Center, we believe you could help us to find a suitable host family for Gianluca, who will not only provide him with a safe and comfortable home but also offer him the opportunity to learn about American culture and customs. We are looking for a family who can provide Gianluca with a supportive and nurturing environment. Ideally, we are seeking a family who share similar interests and hobbies as Gianluca, so he can feel more at home.

If you could help us in any way, we would be most grateful. If you have any ques-

tions about Gianluca's exchange program or require more information, please do not hesitate to contact me.

Thank you for your time and consideration, I look forward to hearing from you soon.

Best regards,

Laura Bondell

laurab@arise-usa.org

The Life of Mother Cabrini

Submitted by Rosanna Mazzola



Saturday July 15 is the celebration of St. Frances Cabrini's 173rd birthday.

St. Frances Cabrini's life began in northern Italy in 1850. As a young girl, Francesca Cabrini was enthralled by stories of missionaries. She loved playing by a river near her uncle's house, filling paper boats with flowers - her "missionaries" and sending them off down the river to China.

From a very young age Frances Cabrini knew she was called to be a religious. However, she was frequently sick. When she was old enough to enter a religious community, her requests to join were rejected. Disappointed but certain of her vocation, Frances received her teaching certificate. She taught in a nearby village school, and people soon noticed her ability to win over the children with love and kindness.

St. Frances Cabrini's Early Religious Life

The town priest observed Frances Cabrini's warmth, competence and faith. He mentioned the young schoolteacher's unique qualities to the bishop of Piacenza. In 1874, the bishop asked Frances to become the administrator of an orphanage in Codogno. Frances' organizational skills, tact, energy, and zeal were sorely needed there.

The orphanage was run by a fledgling religious community called the Sisters of Providence. Shortly after Francesca arrived, she joined the order. She took the name Saveria (Xavier) in honor of the great missionary who went to the Far East.

Though she was happy to finally enter religious life, this period of Frances Cabrini's life was difficult. Her superior was jealous of and hostile toward the devout young nun. For six long years Frances Cabrini endured bullying and harassment. Her response was to draw closer to Jesus, to learn to trust Him more, and to draw all her consolation and comfort from Him. "Give me the desire to humble myself for your love. Enlighten me how to do so when humiliating occasions present themselves. When I do not feel inclined to follow your holy inspirations, help me to do so."

Under Francesca's administration the House of Providence expanded. A Sunday school was added, as was adult education, work with local youth, and retreats for women.

Because of continued difficulties with the founders, the diocese dissolved the House of Providence in 1880. Francesca Cabrini was asked form a new religious order. Thus, at the age of 30, she set out to create the Missionary Sisters of the Sacred Heart of Jesus

Mother Cabrini's Missionary Call

In the early years, the Missionary Sisters

worked in northern Italy. But tiny Mother Cabrini - who stood barely 5 feet tall - was eager to spread the love of Jesus around the world. She still longed to go to China. Then a different opportunity presented itself.

In 1887 Mother Cabrini was approached by Bishop Giovanni Scalabrini. The bishop was deeply concerned about Italians who had emigrated to the Americas. In a single decade, nearly a million had fled poverty in southern Italy. Few had much education, and few possessed skills that allowed them to get good jobs. Instead of finding the better life they envisioned, they faced deep prejudice, poor wages, a "padrone" system of contract labor, and bad housing.

A report on emigrant conditions prepared for Pope Leo XIII described this environment as having "all the characteristics of a white slave trade."

In those days the U.S. was considered mission territory. There were few priests in the United States who spoke Italian. Bishop Scalabrini asked Mother Cabrini to go to New York to help.

St. Frances Cabrini Sets Sail

Mother Cabrini prayed about this deeply. Then she obtained an audience with Pope Leo XIII to seek his advice. The Pope told Mother Cabrini to go "not to the East, but to the West" to tend to the immigrants in the United States. So Mother Cabrini and six of her Missionary Sisters set off for New York City in 1889.

They found a mass of human misery: families crammed into foul tenements, parents working 12-hour days for meagre wages, and children who lacked food, supervision, and basic education.

Within days of her arrival, Mother Cabrini organized catechism classes and schooling for the children. She and the Sisters knocked door to door through rough neighborhoods, facing humiliating insults

to gather funds to do their work. Their convent quickly became a haven for children from the notorious Five Points neighborhood. An orphanage was established, followed by parochial schools and a hospital.

The Mission Expands

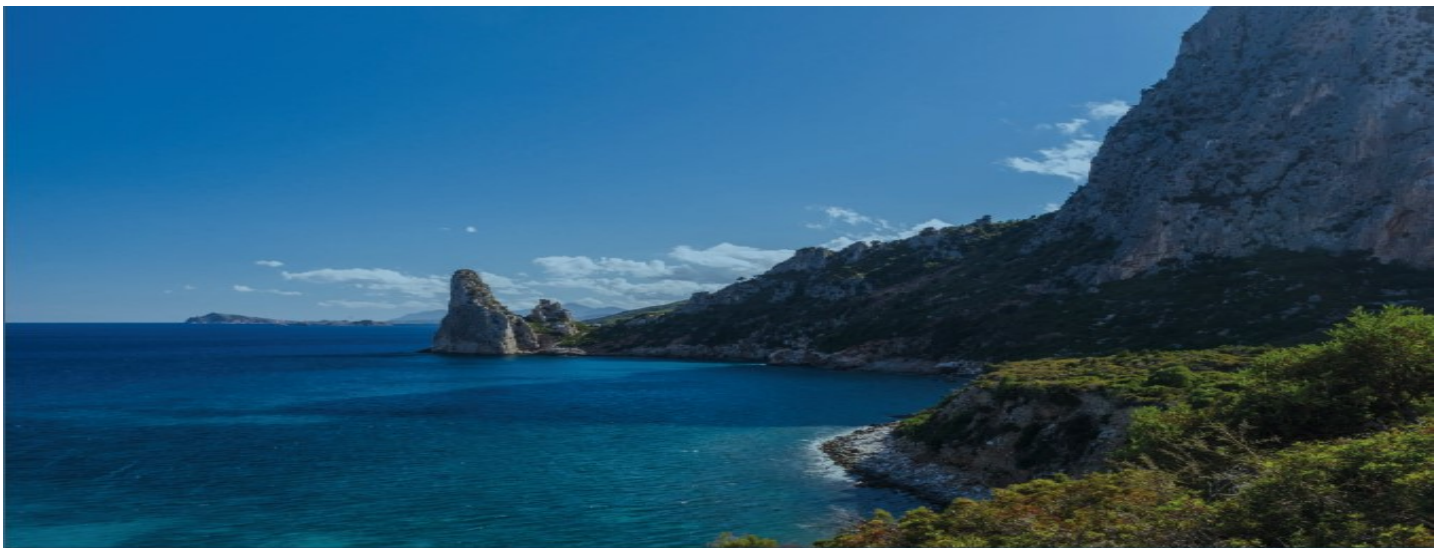
Soon requests for Mother Cabrini's help poured in from other cities in the United States, as well as from Europe and Central and South America. Renowned as a wom-

an of deep faith, Mother Cabrini was also a shrewd businesswoman. Over the course of 34 years she established an astonishing 67 hospitals, orphanages, and schools. Her energy was fueled by an intense focus on serving Jesus in whatever he asked of her.

In Seattle in 1909 Mother Cabrini was granted citizenship in the United States. She died in Chicago on December 22, 1917 at the age of 67 of chronic endocarditis. She was canonized in 1946 by Pope Pius XII and became the first American citizen

to be named a saint. Four years later she was given the title of Patroness of Immigrants.

In 1909 Mother Cabrini was granted citizenship in the United States. She died in Chicago on December 22, 1917 at the age of 67 of chronic endocarditis. She was canonized in 1946 by Pope Pius XII, becoming the first American citizen to be named a saint. Four years later she was given the title of Patroness of Immigrants.



Italian land and nature **Traveling Barbagia** by *italia.it*

When one thinks of Sardinia, summer, the sea, celebrations and dream destinations oft-frequented by the international jet-set come to mind. But if we try to abandon this narrow image for just a moment, we can discover what the rest of Sardinia is truly about. The largest island in the Mediterranean, after Sicily, it is much more than just the Emerald Coast.

One historic region of Sardinia, Barbagia (struck between Nuoro and the Province of Ogliastra), is fascinating on the level of the everyday; an initial discovery reveals a terrain rugged yet articulated (perhaps the

wildest on the Island), and a world where customs and traditions pair with a generous people. It is a life characterized and preceded by millennia of fascinating history.

See

Barbagia owes its name to the Romans, who called this unconquerable land Barbaria. Today it is both hospitable and rich in beauty.

In its east is the Supramonte Ogliastrino, a chalky plateau dominated by Monte Corraï (4,800 ft high) and extending through-

out the territories of Oliena, Orgosolo, Dorgali, Bunei and Urzulei. It is jaw-dropping and spectacular, cut by deep, jagged valleys (called codule) that lead towards the sea by piercing the calceous littoral walls. The result is a spectacular landscape characterized by gorges and cliffs.

pots and pans are made in dalla Barbagia di Seulo.

Do

Its numerous excursion routes are a great way to explore Barbagia. The foremost among them is the trail running from Is Muralleddas to Texil; it is and



Other than its splendid sceneries, visitors to Barbagia should also see the typical stone houses, the characteristic cortes and the artisan workshops, above all those in the towns of Belvì and Aritzo, famous for their carved wooden chests, and for carpentry and wood work in general. Leatherwork is the primary industry in Dorgali, while Oliena is known for tis tailoring, and the most valued copper

characterized by holm olks, strawberry trees, and monumental chestnut, cherry and cork oak trees. This path takes those who tread it to Punta Crispisu, which looks onto Tonara, Belvì and Aritzo. Then, along the route towards Funtana Cungiada, we can admire the rural Church of Santa Maria, enjoy a splendid panorama that expands from the Gulf of Oristano in Ogliastrea to the Gennargentu

Mountain Chain. A bit more difficult but set within equally-gorgeous surroundings are the Supramonte Ogliastrino trails. That which runs from Sa Portisca to Cala Luna possesses an abundance of panoramic lookouts over the Gulf of Orosei and the parts of the Supramonte in Dorgali, Urzulei, Bunei and Orgosolo, as well as the Sardinian Deer Reserve and the rural complex of Coile sa Portisca. Be sure to visit the Nuragic village of Or Muraless, with 50 circular stone huts dating to the Bronze Age; the Codula di Luna Canyon and the lovely beach at Cala Luna.

Near Garroppu, a walk reveals imposing pinnacles of rock, the karst formations of the codula or Valley of Orbisi, and the giants tombs of Sa Carchera and the Nuragic village of Orruinas. Finally, the Gorge of Gorroppu is a 1,312-ft deep canyon that encloses the Pischina Urtaddala, a pond in which subterranean waters flow.

And the Sentiero San Giorgio offers the adventure of visiting the Giants Tombs of S'Arena and the Nuragic village of Perdeballa.

Don't Miss

Barbagia's cultural traditions can be witnessed in its festivals and fairs, like Autunno in Barbagia, held every year from September to December and involving numerous towns in the area that organize events and performances in their characteristic cortes, in artisan workshops and in wineries. The Carnival celebrations in Mamoiada see the mamuthones parade through the streets while, in October, the Chestnut Sagra runs - with exhibits, concerts and folkloric parades - in Aritzo. For the glutinous among us, the local gastronomy delights with its cheeses, meats, cured meats, sweets and typical wines (e.g. Cannonau) and the famous Filu è ferru, Sardinian grappa.





Italian little Italies **Pacentro. Return to the Middle Ages**

by I borghi più belli d'Italia

The mountains press against Pacentro to the point of reducing its horizon, but in compensation they shelter the Borgo from the fury of the winds. The woods oxygenate the air and water gushes fresh water from the numerous springs of the Maiella. To the west, the sky over Pacentro widens, and the view sweeps over the Peligna Valley. At the summit of the hill rises the Castle of the Caldora, whose original structure dates back to the 10th century.

Together with the castles of Pettorano, Introdacqua, Anversa, Bugnara, Popoli and Roccacasale, it was part of the defensive system of the Peligna Valley. Initially its plan was triangular, with a single tower on

the north side to defend it from enemy attack. The erection of the northeast tower, the most ancient and 24 meters high, was the work of the feudal lords Gualtier and Pietrone di Collepietro in the 13th century.

When, in the 15th century, the fief passed to the Caldora family, the castle was enlarged through the addition of the other two towers and the residential wing. After the Caldora's, the Orsini family held it, and ordered the construction of the cylindrical towers to protect the quadrangular ones. The Canaje is the former public wash-house, built with slabs of stone. Women from all over the countryside gathered



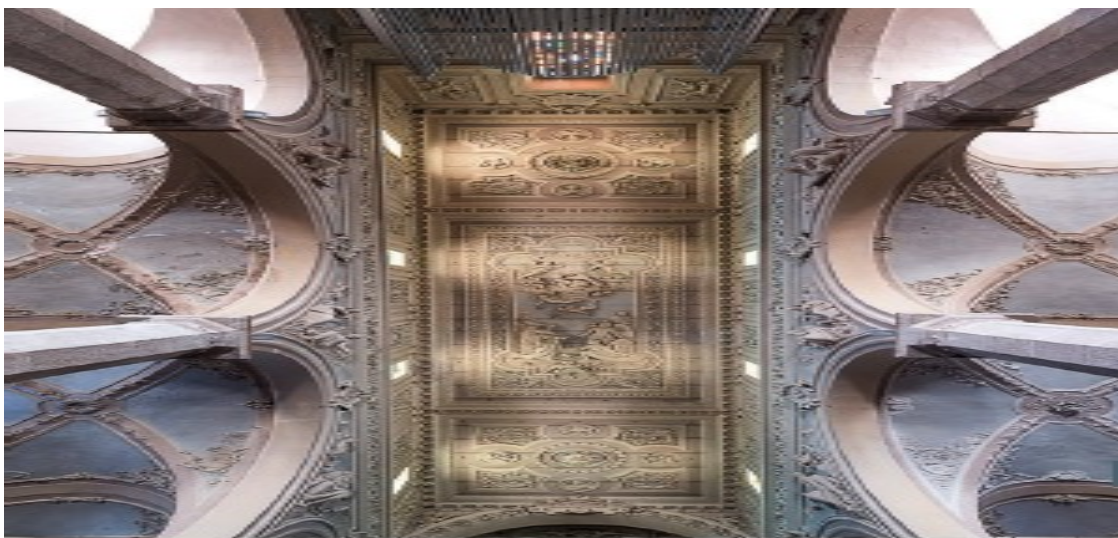
here, bearing the characteristic “uaccile” (copper basins) on their heads. The Preta tonna, or scandal stone, is a large hollowed out rock used as a unit of measurement for grain, on which insolvent debtors were obliged to sit nude in front of the passersby as a form of public humiliation. Among the various churches, the 16th century Mother Church deserves a visit.

Sulmona. In the surrounding area many aristocratic palaces with their splendid portals make a fine show, including the 17th century Palazzo Tonna (note the particulars on the windows), Palazzo Avolio and Palazzo Massa in Piazza Umberto I, Palazzo Granata (with a monumental portal as well), Palazzo Simone and yet others can be admired by the strolling visitor. Returning to the churches, that of San Marcello,



Its imposing faade, embellished with a sculpted cornice, is graced by a charming sundial. The church vaulting is completely covered with stucco-work. On the outside, the lovely belltower is second in height, in this valley, only to that of the Annunziata in

founded in 1047, is the most ancient in the village. It houses interesting frescoes and presents a wooden portal carved by local craftsmen on which the date 1697 can still be read. The church of the Madonna delle Grazie stands with those outside the walls, erected towards the end of the 16th



Century. It is a typical village church, with a rectangular plan and a single aisle.

The church of the SS. Concezione stands outside the walls as well, in Baroque style, extending along the entire length of one side of the Convent of the Observant Minors, founded in 1589. A majestic painting dedicated to the Virgin dominates the wall above the church's high altar, work of the Flemish painter Spranger. Returning to wander around the historical center, it is all a succession of surprises and lovely views, like that of Via del Castello, Via di Sotto and Porta della Rapa. Finally, the visitor cannot leave Pacentro without viewing the rupestrian paintings. In the grotto of Colle Nusca, at a short distance from the village, cave dwellers used red ochre to sketch drawings depicting eight men armed with bows and arrows - hunting scenes from many thousands of years ago.

The name

Pacinus, Pacinos, Pacine, Pacino: there are many hypotheses about the origin of this

place name. It is probably linked to the name of an ancient village, perhaps of Latin origin, as suggested by the discovery of gravestones, tombs and various constructions.

Local dishes

Local cuisine has a sober character, reflecting the traditions of a simple life, based exclusively on local products. The excellent meats are provided by the livestock bred in the mountain pastures, rich in the aromatic herbs which give local dairy products their unique flavors. Olive groves and vineyards find in the gently sloping hills an ideal habitat for high quality production.

From the desire to revive ancient recipes you'll taste wonderful dishes such as maccheroni alla chitarra ("square" spaghetti) with sauce and whether meatballs and a sprinkling of fragrant pecorino cheese, sheep boiled all'u cuttur, ravioli with ricotta cheese, gnocchi with mutton sauce, and finally the polta, which has become the symbol of the borgo's culinary festival.

