

Founded 1994



# Il Piccolo Giornale

May, 2023

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

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## TEOFILO CELEBRATION OF LIFE

A Celebration of Life for L. V. Teofilo, who passed away in December, will be held on Sunday, May 21, from 12:00 noon until 4:00 pm, at Gather on Broadway, 139 N. Broadway, Green Bay. All are welcome to attend. Teofilo was president of our Board of Directors for seven years, and with his wife, Mary, was an active, dedicated member of Club IA.

**T., sarai sempre nei nostri cuori (you will always be in our hearts)!**



## PASSEGGIATE UPDATE- Second Call for Volunteers

At the time of this writing, we have the date set for the July passeggiata! Organizers are Lou and Jean Lucci. **It will be held on Thursday, July 13.** We are still looking for volunteers for the June and August passeggiate. For more information and/or to volunteer, please contact Marlene (Sparapani)

Feira at 920-494-9641 or [ca-navese1701@gmail.com](mailto:navese1701@gmail.com).

## CLUB ACTIVITIES FOR MAY - Mark your Calendars

\* Monday, May 1 - **\$6.00** pizza night at the Glass Nickel - 5:00 pm

(Note: the price has increased from \$5.00 to \$6.00)

\* Saturday, May 13 - Conversation Club - Central Library, **515 Pine Street, Green Bay** - 10:00 to 11:30 (Note: change of location for this month only)

\* Tuesday, May 16 - MEET-GREET-EAT at New Perspective Senior Living from 5:00 to 7:00-(**See attachment for details**)

\* Saturday, May 20 -Live at the Met-Bay Park Cinema - 11:55 am

The opera will be Don Giovanni by Mozart.

\* Saturday, May 20 - Festa Italiana 2023 at the Automobile Gallery and Event Center (**See accompanying article for details**)

\* Sunday, May 21 - Celebration of Life for Teofilo (See accompanying article for details)

\* Sunday, May 28 - Bocce at Colburn Park bocce courts, 1380 Ninth Street, Green Bay - 3:30 (continuing every Sunday through mid-September)

Please contact Mary (Fascinelli) Eifler at 920-737-9432 or [eifler12@twc.com](mailto:eifler12@twc.com) to add your name to our bocce text message list.

## SEE ITALIAN CARS MAY 20

Lamborghini, Ferrari, Maserati, Fiat, Alfa Romeo... how often do we get to see these Italian cars in Green Bay? We'll have a chance this month! The Automobile Gallery & Event Center is hosting "**Festa Italiana 2023**," an event featuring rare and exotic Italian vehicles. Admission allows you to view the Italian autos along with the gallery's 100+ other vehicles.



Owners of the Italian cars will be on hand to answer questions. Refreshments available for purchase will include wood-fired pizza by Oley's Pepperoni Cannoli and wine by Captain's Walk Winery.

**Club ItaloAmericano** will be there, too - we have been invited to set up an information table! If you are interested in attending this event, and are willing to help "man" our table, please contact Board President Mary Prisco (or email us at [clubitaloamericano@gmail.com](mailto:clubitaloamericano@gmail.com)). **We especially need help between 2:00 and 4:00 pm.** If you could spare even half an hour to stay near our table and answer questions about the club, that would be a huge help.

This unique opportunity to see some veicoli italiani (Italian vehicles) is one day only, **Saturday May 20, 2:00 - 6:00 pm, at The Automobile Gallery, 400 S. Adams St., Green Bay.** Members of Club ItaloAmericano have been offered a \$5 discount off the regular ticket price.

Watch your email for details on how to take advantage of this special ticket price of \$10 per person!

## NEWSLETTER ARTICLES

Please feel free to submit articles or pictures for our newsletter. Information for each upcoming month needs to be sub-

mitted 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/>

## L'angolo delle ricette

**Buon mese di maggio!** Enjoy all that Spring has to bring with these dishes from Club members featuring chicken as the star! Next month marks the beginning of Summer, so send in one of your favorite **fruit recipes**. Please submit it **to Karen Habel-Marshall**.

**Until then, Buon Appetito!**

### Parmesan Chicken Breasts

*Submitted by Dianne Corradin Sutton*



**Serves 4**

### Ingredients

4 (5-6 ounce each) boneless chicken breasts

1/2 cup panko breadcrumbs

1/2 cup grated Parmesan cheese

1/3 tsp. paprika

2 Tbsp. Parmesan and Herb seasoning

4 Tbsp. butter, melted

Marinara sauce and pasta to serve four

### Directions

#### Step 1

Preheat oven to 400 degrees. Grease a 9 x 13" pan.

#### Step 2

Combine breadcrumbs, cheese, herb seasoning and paprika in a shallow dish. Dip chicken in butter and then coat in breadcrumb mixture. Place chicken in a pan and drizzle with remaining butter.

#### Step 3

Bake 20 minutes or until temperature of chicken reaches 165 degrees and is no longer pink.

#### Step 4

For a quick Italian dinner, spoon hot marinara sauce over baked chicken and pasta of your choice.

## Pollo alla cacciatora (Hunter-Style Chicken)

*Submitted by Pat Gattone*



**Serves 8**

### Ingredients

- 1 - 2 1/2 to 3 pound fryer chicken
- 1 - large green pepper
- 1 - large red pepper
- 4 Tbsp. olive oil, divided
- 1 medium sweet onion, coarsely chopped
- 2 cloves garlic, finely minced
- 6 button mushrooms, coarsely chopped
- 1 - 16 ounce can Italian plum tomatoes, chopped
- 2 Tbsp. fresh Italian parsley, coarsely chopped
- 1/2 tsp. salt
- 1/4 tsp. crushed red pepper

### Directions

#### Step 1

Cut up chicken into 8 servings and remove skin. Cut out stems from both peppers, remove seeds and cut into 1-inch pieces.

#### Step 2

In a large heavy skillet, heat 1 Tbsp. olive oil over medium-high heat. Add onion and sauté for 3-4 minutes or until translucent. Add garlic and sauté for 1-2 minute until golden brown. Remove with slotted spoon and set aside.

#### Step 3

In same pan, add 1 Tbsp. olive oil and peppers and sauté for 10-12 minutes until light golden. Remove with slotted spoon and add to onions and garlic. If adding mushrooms, sauté for 2-3 minutes and add to onions, garlic and peppers.

#### Step 4

Add remaining 2 Tbsp. oil to pan and sauté chicken for 10 minutes or until browned and add tomatoes, parsley, salt and crushed red pepper. Lower heat and simmer slowly for 45 minutes, turning occasionally. Add rest of vegetables to warm before serving.

## Pollo con prosciutto

*Submitted by Pat Gattone*



**Serves 8**

### Ingredients

- 1 - 2-3 pound fryer chicken
- 3 Tbsp. olive oil
- 1 cup dry white wine
- 4 thin slices prosciutto, coarsely chopped
- 1 Tbsp. fresh sage leaves, coarsely chopped
- Salt to taste
- 1/4 tsp. black pepper
- 8-10 fresh sage leaves for garnish, if desired

### Directions

#### Step 1

Cut up chicken into 8 serving pieces and remove skin. Rinse and pat dry.

#### Step 2

In a large heavy skillet, add olive oil over medium-high heat. SautŽ chicken for 10 minutes or until nicely browned, turning frequently.

#### Step 3

Lower heat and add wine, prosciutto, chopped sage, salt and pepper. Partially cover skillet and simmer for 45-50 minutes, turning occasionally until chicken is cooked. Chicken is done when a thigh is pierced with the tip of a small knife and its juice runs clear. Put in serving dish and garnish with sage leaves, if desired.





*Italian land and nature*  
**The Lagoon of Orbetello**  
by [italia.it](http://italia.it)

The Lagoon of Orbetello, in Tuscany, is a natural paradise that draws numerous travelers in the know all year long.

In the lower Maremma, it is protected by the World Environment Fund since 1971, allowing for its ecosystem - comprising many species of migratory birds - to thrive. This splendid zone, overlooked by the 2,083-ft. Monte Argentario, is covered by fragrant Mediterranean maquis. Three slight and sandy stretches of land wrap around Orbetello's lagoon, connecting the town itself to the Argentario Promontory, making it unrivaled as a refuge of avifauna and charming coastal oasis.

### **In Town**

The community of Orbetello fronts the lagoon, jutting out at its center. Populated by the Etruscans in Antiquity (visible in remnants of defense wall), Orbetello was also a fortified port under the State of Presidi or Garrisons, governed by Spain in the 1500s. Indeed, near the local salt mines (Saline) we can see an age-old Spanish fortress, the Fort of Saline, along with another structure from the same epoch, known as the Casale Spagnolo (or Spanish Country House).

In Orbetello's Historic Center resides the Concattedrale (Co-Cathedral) di Santa Maria Assunta, built c. 1300 on the ruins of a



Roman temple from the 5th Century C.E. This Gothic Duomo hosts several important works on the inside, including an important High Medieval Antependium in marble relief.

Then, the Umberto I Caserma or barracks houses an ancient pediment or from nearby Talamone; a vestige terra-cotta from the Etruscan-Hellenistic era, it dates back to 150 B.C.E., and it narrates the myth of Oedipus.

Meanwhile, the 16th and 17th Centuries prevail in the structures of Orbetello:

think towers, citadels and castles, Spanish fortifications like the former Polveriera Guzman or ammunitions silo, now hosting the Municipal Archaeological Museum.

## Along the Coast

Orbetello's lagoon is bordered by two strips of land in the sea, known as the Tomboli: two beaches, they are known as the Tombolo della Feniglia and Tombolo della Giannella.

Almost four miles long, Feniglia lies between the hills of Ansedo-

## Laguna di Orbetello Nature Reserve

Visitors in the area without a doubt should visit the Riserva naturale di Orbetello. The salty coastal lagoon boasts tiny islands of sand and is partly fed fresh water by the surrounding canals. Distinguished by an enormous botanical variety and by its enchanting butterfly garden, this reserve is ideal for watching its 200 bird species.



nia to the east and Monte Argentario to the west. Giannella expands over a similar distance, but lies between Argentario and the Albegna River delta. Characterized by long beaches, sandy dunes, coastal pines and Mediterranean shrub, it is ideal as a sea tourism destination.

For those that prefer the intrigue of rocky shores, rather, the coasts along both Talamone and Ansedonia are gorgeous and pose just the right amount of "treachery" for the more adventurous.





*Italian little Italies*  
**Sambuca di Sicilia. The fortress of Al-Zabut**  
 by I borghi più belli d'Italia

The town's urban development follows two lines: the Arab one "inside the walls," which is projected through the sixteenth century with the thickening of residences around the fortress of Zabut, and the seventeenth-eighteenth-century one "outside the walls," with the town hall acting as a hinge. The tour begins at the 19th-century L'Ida theater at the lower end of Corso Umberto I. Along the corso, stately buildings, marked by the presence of sandstone and the passing arches connecting the main streets to courtyards (about 250), alternate with places of worship, of which there are thirteen. In the middle of the course, the Di Leo and Oddo palaces and the church of San Giuseppe with its chiaramont-inspired white stone portal stand out.

On Marconi Street, the Church of the Conception has a magnifi-

cent pointed arch portal of chiaramontana matrix also from the church of San Nicolò in the ancient village of Adragna. Inside it has 18th-century sculptures. Also on Via Marconi are the aristocratic palaces Rollo, which faces the church with a courtyard and loggia staircase; Giaccone, with a double private courtyard and Catalan staircase inside; and Fiore with its imposing bulk.

Back on Corso Umberto, Palazzo Campisi, a bank building, dates from the second half of the 19th century and shows the warm color of sandstone. The church of St. Catherine of Alexandria with its opulent decorations is an expression of Baroque architecture, enhanced by stuccoes, allegorical statues, coats of arms, blazons, and twisted columns. The enameled tile floor from the majolica factories of nearby Burgio is notable. On the opposite side of Piazza della Vittoria, the casino of the Marquises Beccadelli is appreciated for its balcony with sinuous Baroque forms and courtyard that recalls Catalan types imported to Sicily during Spanish rule.

The building is part of a larger complex that reaches as far as Via Caruso and includes the 16th-century church of Saints Rocco and Sebastian (now an exhibition space), the tower and the hospital. The scenic effect of the seventeenth-century Church of the Carmine is accentuated by the front, which is built on two superimposed orders. Here are the burials of aristocratic families, wooden and marble statues: these include the 17th-century St. Anne and the Madonna dell'Udienza on the high altar, from the mid-16th century, attributed to Gagani.

Returning to the corso, there are the 19th-century Ciaccio palace in exposed

sandstone with a central colonnaded courtyard; the fine faade







of the Church of the Purgatory (1631) used as a Museum of Sacred Art; and the Oddo (or dell'Arpa) palace, ascribable to the classicist language of the mid-18th century. This palace,

seat of the city hall, leads into what was the "walled city." In fact, from here the urban geography of the town changes: the streets thicken, become tangled, and then open up into unexpected irregular widenings: we are in the Arab quarter, in

the ancient heart of Sambuca, born from seven Saracen alleys.

In largo San Michele, palazzo Amodei with its unique courtyard is just before the three-aisled church of San Michele, inside which is the equestrian statue of St. George, a 1596 work by the Lo Cascio brothers. In that same year, the new direction of urban development towards the valley entailed a 180-degree rotation of the church's original orientation, until then facing the castle: hence, its two elevations. Dating from the late sixteenth century is the castle keep later transformed into the Panitteri palace by adapting the quadrangular structure to the new housing requirements. The main floor of the palace is home to the archaeological museum.

When you reach Piazza Navarro, you turn left back into the dense web of narrow streets of the Arab quarter: a haphazard tangle of alleys, a casbah with one- or two-level houses and sometimes with external ramped staircases, and with the escapes of Sicilian tile roofs declining on each other. Then there are the purres, the stone quarries of the sunken city made up of walkways and caverns

emptied over the centuries. In the neighborhood, the signs of

the Christian faith are the Church of the Rosary, which boasts a cobblestone churchyard dating from 1752 and a cypress-wood doorway with carved tiles, and, at the top of the hill, the Matrix Church, closed to worship since 1968.

## Nearby

Walking and trekking on Mount Genuardo, mountain biking and, for the less sporty, theater, because Sambuca boasts one of the very few still-functioning Italian-style theaters in western Sicily. Forty kilometers away, Alberto Burri's

Cretto in Gibellina is one of the most important works of land art of the 20th century. To stay in Sambuca, Mount Genuardo and the Oriented Nature Reserve (1180 m. a.s.l.) comprising the area of Santa Maria del Bosco and the Bosco del Pomo with the settlement of Adranon, are destinations for walking and trekking.





To the east of Mount Genuardo runs the valley marked by the Arab castles, which controlled the trade route from the port of Sciacca to Palermo. The fortress of Zabut was the guardian of the valley.

Lake Arancio is a reservoir, behind which some trekking routes start, such as the one along the Tardara Gorge leading to Sciacca. The mid- 15th-century Pandolfina tower, which stands in defense of the farm, the 11th-century Cellaro tower on the shores of Lake Arancio and, not far away, the remains of the Arab fort of Mazzallakkar are worth a visit. From the lake, via state road 188, one reaches the Misilbes quarries, “fantastic and unreal,” Leonardo Sciascia wrote in 1960, “dug into the hillside like Egyptian temples.” North of the town is the church of Santa Maria di Adragna, known as “Bammina,” among the oldest places of worship in the area. It seems to have originated from the primitive place of worship attached to the farmhouse of Adragna. Finally, the archaeological site of Monte Adranone can be visited.

### The village dish

Inventing the minni di virgini, the “virgin breasts,” was - tradition says - a nun from the College of Mary, commissioned in 1725 by the Marquise of Sambuca to prepare a cake for her son’s wed-

ding. Sister Virginia took her cue from the hills surrounding Sambuca and obtained a pastry with a filling of milk cream, chocolate and zuccata, covered with sugar icing, praised by the Prince of Salina in Tomasi di Lampedusa’s “Il Gattopardo”: “... svio-linature in major of the candied black cherries, sour timbres of the yellow pineapples and triumphs of the throat, with the opaque green of their ground pistachios impudent “Paste delle Vergini”.

### The village product

Wine, extra virgin olive oil, cheeses derived from sheep farms: in Sambuca the products of the land are all zero kilometer. In addition to sheep’s ricotta cheese, also used in pastries, it is worth mentioning vastedda del Belice DOP, a pasta filata cheese made entirely from sheep’s milk, with its unique focaccia shape.

