

Founded 1994



# Il Piccolo Giornale

November, 2023

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

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## **CENA DI NATALE -**

## **SATURDAY, DECEMBER 2- MARK YOUR CALENDARS**

Our annual Christmas dinner (Cena di Natale) will be held on Saturday, December 2. **An invitation with the menu, cost, and other pertinent info will be sent to you along with a registration form via snail mail soon.**

## **NOVEMBER CLUB**

### **ACTIVITIES**

\* Monday, November 6 - \$6.00 Piz-za night at the Glass Nickel, 415 Dousman - 5:00 p.m.

\* Saturday, November 11 - Conversation Club at the Kress Family Li-

brary in De Pere - 10:00 to 11:30

\* Tuesday, November 14 - Cooking Demo/Dinner - Prince of Peace (See article for details)

\* Saturday, November 18 - Live at the Met (see article)

**FYI:** Scopa night has been cancelled indefinitely.

Sunday bocce is over for the season - see you next spring!

## **LIVE AT THE MET -**

### **Saturday, November 11**

The second opera in the Bay Park Cinema's Live at the Met series will be "X: The Life and Times of Malcolm X". Composed by Anthony Davis, this opera debuted in 1986.

The plot begins in 1931 and ends in 1965 when Malcolm X is gunned down.

The show time is 11:55 a.m. and lasts 3 hours and 20 minutes. General admission \$24.00, Seniors \$22.00, Children \$20.00.

## **FOUNDERS AWARD - THIRD AND FINAL CALL**

Thus far we have received 2 nominations for the Peter and Marlene Feira Founders Award. The deadline for submitting nominees will be Monday, November 6. Please contact Vicky (Piccione) Soback with the name of your nominee and include the reasons you have chosen his/her for this honor.

## MEMBERSHIP

**Our membership continues to grow as we welcome 2 more people! Benvenuti to Dave and Eileen Littig! We asked them to tell us about themselves and here is their response:**

Eileen and I have been residents of Green Bay since the 1970s when I became a Political Science faculty member at UWGB and Eileen began producing documentary television programs as Director of NEWIST, which were broadcast on Wisconsin Public Television. Over the years we became involved with community issues. I served on the Transit Commission, analyst on political issues, active supporting new immigrants to the area, serve on Board of Bay Area Community Council. Eileen's television programs captured many awards for breaking ground on social issues and produced live programs on issues facing teens. Her last documentary, *Determined: Fighting Alzheimer's*, was featured on PBS-NOVA. She currently serves on the Board of ADRC and on the Wisconsin Education Communication Board.

My grandmother on my father's side, Rose Valente, was the daughter of Italian immigrants from the town of Casazza, about 70 kilometers from Milan.

We have two children, Marco and Melissa, and five grandkids - Nikko, Ricardo, Diego, Georgia, and Liza. Marco and his family live in Missoula, MT. Melissa and her family are in Cincinnati, OH.

Since retirement we have enjoyed traveling to Mexico, Puerto Rico, Cuba, Brazil, Italy, Spain, China and to the southwest. Our lives continue to be enriched by our love of our family, art, films, opera, good food, books, gardening, and friends.

**Santina Schintgen who joined our club last month sent this information:**

Santina Schintgen, whose name came from her grandmother Santina Esther

(Feira) Pancheri, her dad's mother. Her father James Schintgen and her auntie Pat talked about their mother and their nonna all the time. Her family is from a mountain village outside Turin.

Santina's grandfather, Fred Gazza, #1 Packer Fan, was her mom's father. His family came from Castelvechio Calvisio, Italy, Abruzzo region. He was the heart of the family. Holidays and Sunday dinners year-round. He taught her everything she knows about cooking and baking. She wishes she would have paid more attention when she was younger, but still learned a lot.

Santina moved to Green Bay five years ago from Iron Mountain, MI. She has twin daughters, Allison and Alex, who both live in Michigan. She misses all the family gatherings and the Italian connections she once had growing up. She's looking forward to meeting other people with the same interest and love for the Italian heritage.

## JUST FOR FUN

From "bruschetta" to "bruschetta" to "brusketta" - the pronunciation variations as well as the toppings are endless!

**Let's demystify it - it's pronounced broo-sket-tah!**



## Idiomi Italiani ( Italian Idioms)

In August, we began a new feature called Italian Idioms. We will try to include a new one each month in Il Piccolo Giornale. We will begin with the most recent. To help us review, we will include others from past issues.

**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 é 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.)**

## HERITAGE MONTH



**At the request of Club ItaloAmericano, Brown County Executive Troy Streckenbach issued a proclamation designating October 2023 as Italian American Herit-**

age and Culture Month in Brown County, WI. Board President Mary Prisco and Board Member Sue Milewski met with the County Executive to accept the proclamation.

## NOTIZIE FROM THE BOARD OF DIRECTORS

by Mary Prisco

Once again, Club IA's Board of Directors has good news and bad news.

First the bad news: **Vice President John "Giovanni" Contratt has resigned from the Board.** Giovanni's presence always enhances every activity he is part of, so he will be sorely missed at our monthly meetings. We are very grateful for his participation and leadership over the years, and bid him arrivederci con i nostri migliori auguri (goodbye with our best wishes)!

Now for the good news: **Pat Gattone** has volunteered to serve on the Board! Pat has attended several recent meetings and always has fresh ideas for our consideration. She has an abundance of knowledge and experience to share, and we look forward to working with her in the months to come.

Our next Board meeting, at 5 pm on Thursday Nov. 16, will be held at Luigi's Italian Bistro. Club members are always welcome to attend, so why not join us?

**Please consider volunteering to serve on the Board - we still have three vacancies!**

## UNIQUE EVENT THIS MONTH

On Tuesday, Nov. 14, Club IA members will have a unique opportunity to attend a three-part event: a cooking demo plus a

homemade pasta dinner plus a book talk! Our special guest for this event is Robert Gaglio, the founder of Italian Culinary Tours ([www.italianculinarytours.com](http://www.italianculinarytours.com)). Robert was a banker for 24 years before switching careers, and he has written a memoir, "Freedom to Wander," describing how the search for his roots in Italy led him to new opportunities and a new life.

Our time with Robert will begin with a cooking demo. A small group of participants will help Robert prepare a meal that includes arancini (fried, stuffed rice balls) and fresh pasta with pistachio cream sauce. Later, that meal will be served to a larger group of our members and their guests, after which Robert will give a brief talk about his book. We will be using the kitchen and hall in the beautiful Prince of Peace Catholic Community Church in Bellevue.

**As we go to press, we are still working on the menu and other details. Mark your calendar and watch your in-box for an email with information on how to reserve your spot for the cooking demo or the dinner (or both). You won't want to miss this special event!**

## 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 infor-

mation 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, Titletown 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/>

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

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





Saint Frances Xavier Cabrini, also known as Mother Cabrini, was a remarkable figure in the history of the Catholic Church and a dedicated advocate for immigrants. She is revered as the patron saint of immigrants due to her tireless efforts to serve the needs of Italian immigrants in the United States and other parts of the world. Here is an article about her life and contributions:

**Early Life and Calling:** Francesca Saverio Cabrini was born on July 15, 1850, in Sant'Angelo Lodigiano, Italy. As a young girl, she felt a deep calling to religious life and was educated by the Daughters of the Sacred Heart. Although she had a strong desire to become a missionary in China, she was encouraged by Pope Leo XIII to travel to the United States to assist Italian immigrants who were facing dire circumstances in the late 19th century.

**Mission to the United States:** In 1889, Mother Cabrini and six other sisters from the Missionary Sisters of the Sacred Heart of Jesus arrived in New York City. The conditions for Italian immigrants at that time were deplorable, with many living in poverty and facing discrimination. Mother Cabrini's mission was to provide education, healthcare, and support to these immigrants.

**Achievements and Contributions:**

**1. Founding Orphanages and Schools:** Mother Cabrini and her sisters founded orphanages, schools, and hospitals throughout the United States, including in New York, Chicago, New Orleans, and Denver. These institutions provided essential services to Italian immigrants and other marginalized communities.

**2. Advocacy for Immigrants:** She tirelessly advocated for the rights and well-being of Italian immigrants, working with local authorities to improve their living conditions and protect them from exploitation.

**3. Spiritual Leadership:** Mother Cabrini was known for her spiritual guidance and leadership. She was dedicated to the welfare of her sisters and the people they served, and her deep faith and dedication inspired many.

**4. International Expansion:** Mother Cabrini's mission extended beyond the United States. She and her sisters established missions in other countries, including Argentina, England, Spain, and France.

**Canonization and Legacy:** Mother Cabrini's life of service and devotion to immigrants and the needy made her a beloved figure in the Catholic Church and beyond. She was canonized as a saint by Pope Pius XII on July 7, 1946, becoming the first naturalized American citizen to be canonized.

Her legacy lives on through the continued work of the Missionary Sisters of the Sacred Heart of Jesus, who continue to serve the marginalized and those in need. Mother Cabrini's example of selflessness and compassion has inspired countless individuals to follow in her footsteps and work for the betterment of society.

Saint Frances Xavier Cabrini's life is a testament to the power of one person's dedication and faith to bring about positive change in the lives of those who are most vulnerable, and she remains a source of inspiration for those committed to social justice and the welfare of immigrants.





## **Musicale, 2023 edition**

### **MUSICALE XV OCT. 3, 2023**

With only a break during the pandemic, since 2008, the Club ItaloAmericano has been offering the community an escapade of classical music. Our Club loves to savor our Italian heritage and its cultural characteristics. Opera is just one of them. Each year our Musicale has followed a different theme and this year the selections were the twelve top Italian Opera Arias. What do we know about the era when they were written?

Wikipedia tells us “the 19th century marked Romanticism in music and gave less attention to the formalities of classicism, more involvement of human passions such as love, heroism, courage, and freedom.” Although the ever-popular Rossini is certainly an exception to the light-heartedness of the Comic opera, this Italian music is dominated by the likes of Bellini, Donizetti, and Verdi, the greatest musical icon in Italian history. It is also the time of Puccini, perhaps the greatest composer of pure melody in the history of Italian music.

So what was included in the 2023 edition? We gathered at the Union Congregational Church, brought antipasti e vino to share, took our seats and waited with great anticipation for John Contratto, the Master of Ceremonies to set the scene as he's the force

behind the annual Musicale. He's the one who chose the theme/composer(s), lined up the performers, set up the program and even helped choose a solo for our infamous Marlene to play as a duet, as well as playing some of the accompaniments himself. What a blessing he is to our Club!

The evening began with John performing "La Donna é Mobile" from Rigoletto by Verdi. This is the opera's best-known aria in which the womanizing Duke of Mantua muses upon the fickleness of women.

Melanie Riley then offered Bellini's "Ah! Non Credea," "I Didn't Believe to See You" and "Non Giunge" all from La Sonnambula. This opera is the story of a village girl who is found sleepwalking into another man's room and is accused of unfaithfulness. Her to-be husband is enraged, and the village must then prove her innocence. Another Bellini favorite was sung by Janelle Hollingshead, Casta Diva from Norma. It's a prayer to the moon goddess for peace. When things between her and Pollione go sour, Norma tries to kill their children but ultimately cannot bring herself to do so.

Favorites of Puccini were sung by Janelle Hollingshead, Ben Olejniczak, and Kaara McHugh. Janelle sang Madama Butterfly's "Un bel di vedremo" where Cio-Cio San imagines the return of her absent love, Pinkerton. Ben sang "Che gelida manina" from La Bohème. The aria is sung by Rodolfo to Mimì when they first meet and is without any doubt one of the most recorded arias by tenors. Then Kaara responded with "Mi chiamano Mimì." No moment is more cherished than the instant when these two lovers recognize their passions. Tosca is another Puccini treasure, so Ben sang "E lucevan le stelle" A tragic story of passion and jealousy, tells the story of the tempestuous opera singer Floria Tosca, as she fights to save her lover Cavaradossi from the sadistic police chief Scarpia. Puccini also wrote the Passionate opera, Gianni Schicchi. From that, Kaara sang "O mio babbino caro" This 1918 opera depicts the life of a scheming peasant, who tries to cash in on an old man's vulnerability by changing his will and securing a pay-off for his daughter's wedding. The last selection was from Puccini's Turandot, "Nessun Dorma" sung by Kent Paulsen: It's an aria from the final act and one of the best-known tenor arias in all opera.

After much preparation, we were so sorry that Angela Landt was ill the day of the concert and was to join Marlene Feira on a piano duet. Kent Paulsen kindly filled in for her and they played Rossini's "Overture to William Tell." William Tell premiered in 1829 and was the last of Rossini's 39 operas. The overture is in four parts, each following without pause.

Kent Paulsen brought us "Una furtiva lagrima" from Donizetti's L'Elisir d'Amore. Nemorino, sings the aria as he notices that his love potion is starting to take effect on his beloved. A tear betrays his beloved's feelings towards him in this emotional piece.

Another beloved opera is I Pagliacci by Leoncavallo. Ben sang "Vesti la giubba." The betrayed husband confronts his wife while observing a man disappearing in the distance. The song paints a picture of the agony of love lost.

We also heard Handel's "Lascia ch'io pianga" from Rinaldo. We often think of his "Messiah" but he also wrote 42 operas and so much more! Kaara sang for us this aria and it's by the character Almirena after being abducted by an evil sorceress. She has no hope of escaping and can only pray for mercy.

The Romanticism period was captured well at our Musicale, 2023! John chose selections by Rossini, Verdi, Bellini, Donizetti and Puccini, to name only a few. A heartfelt appreciation and admiration for our talented musicians who helped us escape into the Italian 1800's.



## L'angolo delle ricette

Welcome to "Meat Month" with some of the favorite recipes from our Club's cookbook! Now is the time to move from cool summer and fall foods to something a bit heartier, and these recipes will not disappoint. Please enjoy! Keep in mind that if you would like to share a recipe with your fellow Club members, you can send them via text or email to Club member Karen Habel-Marshall. Next month's line-up will spotlight "dolci" (desserts).

### Chili Italiano



#### Ingredients:

1/2 pound Italian sausage  
1/2 large green pepper, chopped  
1 tsp. onion powder  
1 - 14 1/2 ounce can chopped tomatoes  
1 - 15 ounce can white beans, drained  
1 - 15 ounce can kidney beans, drained  
1/4 cup herb and garlic Italian cooking sauce  
Shredded mozzarella cheese

#### Directions:

##### **Step 1:**

In a large kettle, brown sausage with green pepper and onion powder. Drain fat.

##### **Step 2:**

Stir in tomatoes, beans and cooking sauce and simmer for 5-10 minutes, stirring frequently.

##### **Step 3:**

Spoon into serving bowls and top with cheese. Serve with a slice of crusty bread.

### Italian Beef with Peperoncini



#### Ingredients:

3 pounds beef pot roast

12 ounces beef or chicken broth

1 — 16 ounce jar of peperoncini (peppers), sliced and juice

6 cloves garlic, chopped

1/2 cup brown sugar

1 package powdered Italian dressing mix

Crusty rolls

Provolone cheese

### **Directions:**

#### **Step 1:**

Place all ingredients in a crock pot (medium low) and bake all day (approx. nine hours). Shred and cook an hour longer if needed.

#### **Step 2:**

Serve on rolls with provolone slices.

### **Scaloppine di Vitello al Limone (Veal Cutlets with Lemon)**



### **Ingredients:**

2 pounds veal cutlets

3 Tablespoons flour

2 Tablespoons butter

3 Tablespoons oil

3 Tablespoons lemon juice

1 Tablespoon capers, chopped

Salt and Pepper

### **Directions:**

#### **Step 1:**

Place veal slices between two pieces of waxed paper and pound with a mallet until very thin (about 1/3 inch).

#### **Step 2:**

On a plate with flour, coat both sides of the meat and shake off excess. Make small incisions into the edges of the meat so that it will not curl up when frying.



### Step 3:

Melt butter in a large skillet and then add oil. When oil is very hot, slowly add 2-3 pieces of veal at a time, leaving space between them. Brown, turning onto both sides. Remove meat to a plate, patting with paper towel.

### Step 4:

When all slices are browned, add the lemon juice to the juices remaining in the pan, adding salt and pepper. Stir rapidly with a wooden spoon, scraping up the brown bits and blending with the lemon juice. Then pour mixture over the meat and sprinkle with capers before serving.



*Italian handcrafts*

**Murano Glass**

Camera di Commercio di Venezia with Unioncamere

The first evidence of glassmaking activities in Venice dates back to 982 A.D., but it was in 1200 that the glassworks first became

concentrated in Murano, creating refined products that were far removed from the rougher items produced by other European manufacturers.

Towards the year 1000, under the Venetian Republic, known as la Serenissima, all the kilns in the city of Venice were moved to this small island in the northern part of the lagoon to eliminate the possibility of fires destroying the city, and also to be able to protect the secrets of this process through its isolated geography.



The master glassworkers devised new and complex techniques such as filigree, incalmo (the grafting together of two blown glass bubbles) and ice effect. The formulators created chalcedony (variegated glass paste), lattimo (milk glass), aquamarine and ruby red, while the decorators specialized in painting polychrome glass and diamond tip engraving.

Thanks to these special procedures, Murano glass reached such a degree of purity that it earned the name of “crystal”, as an analogy with rock crystal. The field in which the inventiveness



and skill of the glassmakers manifested itself most prominently in that of decorative vases, table sets, decorative objects and, in recent years, sculpture.

In our century, in addition to modelling by hand, mass-produced

sculptures are now made using hot-glass techniques and new original effects within the thickness of the glass have also been invented.

On the Island of Murano it is still possible to find practically all the typical processes created and developed here over the course of centuries.

