

Founded 1994



# Il Piccolo Giornale

October, 2023

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

Website: <https://www.clubitaloamericano.org>

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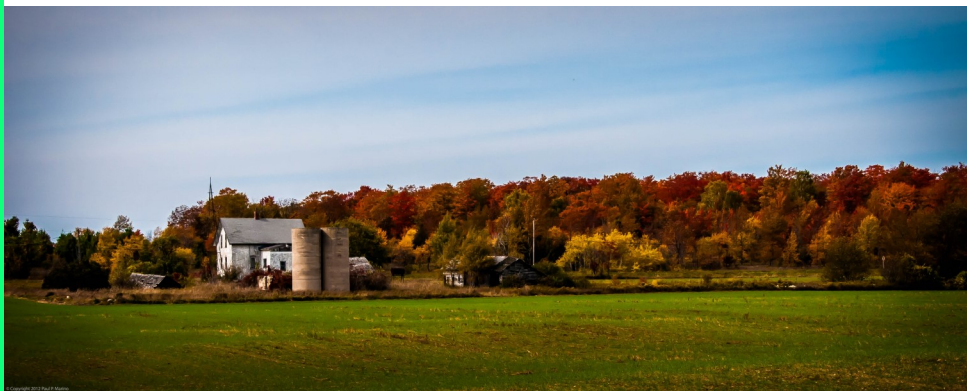
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## OCTOBER IS ITALIAN/AMERICAN HERITAGE MONTH

Two of our club's major annual events will be held in October to celebrate our heritage:

\* Tuesday, October 3 - Musicale XV  
- If you haven't pre-registered, there will be an opportunity to pay at the door.

\* Saturday, October 28 - 19th Annual Spaghetti Dinner (See Article)

## CLUB ACTIVITIES FOR OCTOBER

\* Monday, October 2 - \$6.00 pizza night at the Glass Nickel, 416 Dousman - 5:00 p.m.

## \* TUESDAY, OCTOBER 3 - MUSICALE XV

\* Tuesday, October 10 - P Scopas night at the Green Bay Yacht Club - see article.

\* Saturday, October 14 - Conversation Club at the Kress Family Library in De Pere - 10:00 to 11:30 a.m.

\* Saturday, October 21 - Live at the Met - see article.

## • SATURDAY, OCTOBER 28 - SPAGHETTI DINNER

\* Bocce - Sundays at Colburn Park - TBD on a week-to-week basis throughout October depending on the weather and the Packers schedule.

## SCOPA UPDATE

The turnout for Scopa night has been minimal. We are going to schedule it for one more month and then decide whether or not to drop this club activity.

## ANNUAL SPAGHETTI DINNER - CALLING FOR VOLUNTEERS!!!!

Our 19th annual spaghetti dinner will be held at the **Universal Congregational United Church of Christ on Saturday, October 28**. Chairperson Dom DelBianco needs volunteers to help with the following:

\* On Friday, October 27 (the day before) Dom and his committee of 4 people will meet in the kitchen of

the church at 11:00 a.m. make the pasta sauce and to precook the pasta and the sausages. **NEEDED: AT LEAST 2 MORE VOLUNTEERS.**

\* On Saturday, October 28 - Set up and cleanup crew - **NEEDED: AT LEAST 2 VOLUNTEERS FOR EACH CREW.**

\* Servers - **NEEDED: AT LEAST 4 VOLUNTEERS**

**TO VOLUNTEER, PLEASE CALL DOM (920-499-3948 or EMAIL [cdelddel@gmail.com](mailto:cdelddel@gmail.com)**

**Watch for the invitation with pertinent details in a future email attachment.**



## 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.

As a review, the **August** idiom was **Sono sano come un pesce.** I'm as fit as a fiddle. (lit. I'm as healthy as a fish.)

**September:** Quel tipo é tutto pepe!

**That guy is a fireball!** (lit. That guy is all pepper!)

**October:** Conosco I miei polli! I know who I'm dealing with. ( lit. I know my chickens!)

## MEMBERSHIP GROWING

This month we welcomed 5 people to our membership - 3 new members and 2 returning members.

\* **Robert Berchmans** is a retired UWGB professor. We hope to include more about him in the November newsletter.

\* **Santina Schintgen** whose maternal grandfather came from the Abruzzo region and paternal grandmother came from the Turin area will also add to her background in the next issue.

\* **Georgene (Peruzzi) Lindbeck**, a retired teacher, shared a wealth of information with us. Her nonno was Cerillo Peruzzi from Valdimolino (north of Montecchio, west of Vicenza. Her nonna was Ottilia Julia Dalcanale, from Bocera in the Tyrol. To be continued.

FYI - Santina and Georgene are both Youpers.

\* **John Salerno and his wife Christine** have recently rejoined Club IA. John is a retired UWGB professor of music. His wife Chris is also a music teacher. John's father's family is from Piana Degli Albanese, Sicily. His mother's family (Bilotti) is from Crotone, Calabria, Italy. He is second generation Italian. He taught at UWGB for 31 years and before that at Florida Atlantic University for 4 years. He met his wife, Christine in graduate school in Greeley Colorado. They have 2 children, Antonio and Francis. They are happy to be back in the club!

**BENVENUTI TUTTI!**

## 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 Lux-emburg. <https://www.thumbknuckle.beer/>**

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

## Dinner and Movie Night

On Wednesday evening, September 20 at 4:45, quindici (15) CIA members met at Gallagher's restaurant on Webster Avenue where we had a choice of a variety of entrees that included calzone, pizza, melanzana parmigiana (eggplant) and salsiccia (sausage) panini (sandwiches). Never lacking for conversation, our meal continued until 6:15 when 10 (dieci) of us continued the evening to view the award-winning movie **Io Non Ho Paura (I Am Not Scared.)** Based on the book by Niccolò Ammaniti, the fictionalized story is set in 1978, a time in Italy's history that was rampant with terrorism and kidnappings.

Grazie mille to Vicky and Darrell Sobeck for arranging our dinner venue and Lenora and Chuck Rhyner for hosting the movie.

## MUSICAL TALES FROM ITALY

On Saturday October 7, the Civic Symphony of Green Bay, in collaboration with Evergreen Theater, will present **"Musical Tales from Italy."** The first half of the show will feature Rossini's "Overture to The Barber of Seville" followed by "The Barber of Seville" in play format. Mendelssohn's "Italian Symphony" will be performed in the second half of the concert, interwoven with a Pinocchio children's play.

The event will take place at 7 pm in the Walter Theatre, Abbot Pennings Hall of Fine Arts, at St. Norbert College. Tickets are \$25 for adults, \$20 for seniors, and \$15 for students, and may be purchased at [gbcivic.org](http://gbcivic.org) or at the St. Norbert College Ticket Office, in person or by phone at 920-403-3950. Livestream tickets are also available for this event at \$25.

## LIVE AT THE MET

Once again Bay Park Cinema will be offering the Live at the Met opera series. The first opera, "Dead Man Walking", will be shown on Saturday, October 21 at 11:55 a.m. It is a new (4 year old) opera by American composer/pianist, Jake Heggie and is based on the Memoir of Sister Helen Prejean's fight for the soul of a condemned murderer.

General admission \$24.00, Seniors \$22.00, Children \$20.00.

## FOUNDERS AWARD NOMINATIONS - SECOND REQUEST

At the April 19th, 2018, board meeting, a proposal was made to create an award

presented by **Club ItaloAmericano** in honor of our founders, "Pete" and Marlene Feira, to recognize contributions from individuals, organizations, businesses and/or institutions for promoting an awareness and appreciation of the Italian heritage within the Green Bay community.

Presentation of the Founders Award will also provide the club with an opportunity to bring awareness of the club's existence.

The award is to be given to an individual (or group) with "Italianismo" who promotes and furthers the objectives of Club ItaloAmericano to an exceptional extent. These objectives include:

- \* a passion for Italy, Italian heritage, and the Italian way of life
- \* an appreciation for the Italian culture, language, food, music, art, customs
- \* a desire to encourage ties between Green Bay and Italy

We are asking you, our members, to bring forth any nominee you feel may be worthy of recognition. Ideally, there will be enough candidates for the award to be given on a yearly basis, but the Club may choose not to do so. Additionally, current Board members will not be eligible to receive the award.

The nominations received will be vetted by the Board of Directors and sent to the Feira family. The final recipient will be decided by Marlene, her family and one C.I.A. Board Member.

Please contact Victoria (Piccione) Sobeck with your nominee ASAP. When doing so, include a description of "who, what and why." This will be most helpful in the vetting process.

There have been 4 recipients thus far:

Giovanna Contratto, Paul Marino, Lenora, (Fiorenza) Rhyner and Merlin and Fatima (Traverso)Baenen.

We will present this year's recipient at the Cena di Natale.

## CLUB IA AT THE ICF

by Mary Prisco

The Kroc Center's second annual International & Community Festival (ICF) was held on Saturday September 9, and **Club IA was there!**

Just like last year, we were allocated a double booth in the gym. **Darrell Sobeck** made a special trip to my house to deliver the club banner, map of Italy, and flags the day before the event, and my husband, **Forrest Baulieu**, helped me set up the booth. Due to unforeseen circumstances, **Club IA** was unable to regale passersby with live music as planned, but thanks to the efforts of **Pat Gattone and Mary Rehberg**, and the generosity of the **BelGioioso Cheese company**, we were able to offer them individually-wrapped snack-size servings of parmesan cheese!

One reason for having a booth at the ICF was to make people aware of **Club IA**. More than 700 people attended the event, and those who stopped by our booth were welcomed and had their questions answered by **Janice Galt** (who also brought her beautiful Italian amphora-style vase to brighten up the space), **Marlene Feira, Lenora Rhyner, Elena Vecchione, and me.**

Mille grazie to all of the dedicated club members who helped with our booth, and to **BelGioioso Cheese** for their delicious donation!



## Langolo delle ricette

Please enjoy these recipes from the Club ItaloAmericano cookbook, all with the noble zucchini as the main ingredient! If you have a recipe you would like to share for next month's recipe corner, the topic is Carni (Meats). **Please email Karen Habel-Marshall by October 20 with your contribution.**

### Stuffed Zucchini

This recipe is directly from "egli" and "is cooked by the eye," meaning that you will have to make the proportions as you see fit!



### Ingredients

Small zucchini (any number you want)

Assorted ground meat or sausage

Mixed shredded Italian cheese

Salt

1 egg

Nutmeg

Flour

Butter in chunks

### Directions

#### Step 1:

Clean and hollow the zucchini.

#### Step 2:

Mix meat, egg, salt, nutmeg, and cheese together and fill the zucchini.

#### Step 3:

Roll the zucchini in flour and place in a buttered oven-safe pan, topping each with a piece of butter.

#### Step 4:

Cook in oven at 350 degrees and rotate once. The zucchini is done when it is soft and meat is cooked through.

## Herbed Zucchini and Carrots



### Ingredients

1 small zucchini, halved, cut into 1 inch thick pieces

1/8 teaspoon each dried marjoram, thyme and chervil

1/8 teaspoon each salt and pepper

2 teaspoons butter

1 cup baby carrots

1/4 cup water

Shredded mozzarella, if desired

### Directions

#### Step 1:

In a non-stick skillet, cook the zucchini and seasonings in butter over medium heat for 8 minutes or until tender.

#### Step 2:

Meanwhile, place the carrots and water in a 1-quart microwave-safe dish and microwave on high for 1 to 2 minutes or until carrots are tender, stirring once.

#### Step 3:

Drain carrots and stir in the zucchini mixture. Top with cheese, if desired. Serve.

## Zucchini Cake



### Ingredients for cake

2 1/2 cups all-purpose flour



2 cups sugar  
1 1/2 teaspoons cinnamon  
2 teaspoons salt  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
2 cups vegetable oil  
2 eggs  
2 cups shredded zucchini  
1/2 cup chopped walnuts (optional)

### **Directions**

#### **Step 1:**

Combine flour, sugar, cinnamon, salt, baking powder and baking soda.

#### **Step 2:**

Combine oil and eggs. Add to dry ingredients and mix well.

#### **Step 3:**

Add zucchini and stir until thoroughly combined. Fold in walnuts.

#### **Step 4:**

Pour into 9 x 13-inch baking pan and bake at 350 degrees for 35-40 minutes. Cake is done when toothpick placed in center comes out clean. Cool. Frost.

### **Ingredients for frosting**

2 ounces cream cheese  
1/4 cup softened butter  
2 Tablespoons milk  
2 teaspoons vanilla  
2 cups powdered sugar  
Chopped nuts (optional)

### **Directions**

#### **Step 1:**

In a small bowl, beat cream cheese, butter, milk and vanilla until smooth.

#### **Step 2:**

**Add powdered sugar and mix well.**

#### **Step 3:**

Frost the cake, sprinkling with nuts, if desired. Refrigerate.



*Italian culture and history*

## Perugia

italia.it

With its Etruscan walls, a gorgeous Medieval center, Perugia is not only a city for the gluttonous (re: chocolate), but for artists and art lovers alike.

This splendid capital of the Region of Umbria is also a culture capital par excellence, and the seat of two important universities: Università degli Studi, founded in 1308, and the University for Foreigners, the foremost in Italy. More well-known, though, is old Perugia, surrounded by two perimeter walls.

The exterior of the two, from the Medieval Age, remains intact over an expanse of a few kilometers, and along it one encounters several different entrances or portals, including the Cassero di Porta Sant'Angelo. The interior wall is the Etruscan perimeter (the Etruscans built seven different portals through which to enter), characterized by the large masses used in its construction. Nevertheless, not many monuments dating back to this ancient epoch actually remain, and most of the older urban core that is still extant harks back to the Middle Ages.





*September 2023*

**Eurochocolate**





The historic center, in fact, is a certified 14th-Century borgo, and one of the prettiest in Italy.

Entering from the Porta San Pietro, one will find the Gothic Basilica of San Domenico, on the inside of which are statues and works by esteemed local artists - among these the wooden choir stalls stand out.

In the architectural complex of San Domenico, the cloisters and the convent host the National Archaeological Museum of Umbria.

Visitors should be sure to see Piazza Matteotti as well, with its 15th-Century Palazzo dell'Università Vecchia, and Palazzo del Capitano del Popolo. Then, one of Italy's most important, Piazza IV Novembre, is the city's monumental social hub. On this central piazza sits Palazzo dei Priori, the symbol of governmental power; the cathedral (religious power) and; at its nucleus, the Maggiore Fountain, completed in the 1200s and fed by the aqueduct originating on Monte Pacciano.

Palazzo dei Priori is also the seat of Umbria's National Gallery; its interior boasts

valuable works of art realized by artists with strong ties to the Umbrian territory. Among the masterpieces, one should note: the Polyptych of St. Anthony by Piero della Francesca, and the Polyptych of San Domenico by Beato Angelico.

Perugia, besides its vast artistic heritage, hosts events of international renown, especially Eurochocolate (every autumn) and Umbria Jazz (mid-July). From the city's clubs, to the theatres, streets and piazzas, the entire historic center beats and re-sounds during the lively days of Umbria Jazz, creating a magical and electric atmosphere that merges with the places and history of Perugia.

For ten days the city center becomes a musical village, with concerts and performances one after another, every hour of the day until late into the night. And despite its magnificent Medieval facade, Perugia has always been a rather innovative city. After all, it was the first Italian locality to build escalators in several points throughout the city, in order to facilitate pedestrians on their way to the city center.

## Umbria Jazz

