

Founded 1994



# Il Piccolo Giornale

September, 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](mailto:clubitaloamericano@gmail.com)

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## **BENVENUTI! BENVENUTI! BENVENUTI!**

Learning Italian together is fun! Come and join us every Thursday for eight weeks starting on September 28th. Learn basic Italian communication skills useful for cultural interactions in markets, restaurants and general travel and public settings.

The learning is low pressure with guided interactions, visual aids and games to ensure your success and best acquisition. It will be entertaining and upbeat with less focus on grammar and more on input with aids or tools that make it feel natural and easy to comprehend. Level one is eight sessions taught by

a certified and fluent instructor, Lisa Joy Meli who is also one of the founding members of Club ItaloAmericano.

If you have taken Italian before and want a refresher or a review it is also fine to join this very basic class.

**Class Dates & Times: Thursdays: 9/28, 10/5, 10/12, 10/19, 10/26, 11/2, 11/9, 11/16 - 6:00PM-7:30PM**

**Class Location: The Urban Hub, 340 N Broadway #200, Green Bay, WI 54303**

Cost including text: \$139.00

**To Register for class: go to the link: <https://www.uwgb.edu/continuing-education/career/professional-development/more-languages/#italian>**

## **CLUB ACTIVITIES FOR SEPTEMBER**

**\* Monday, September 4 - \$6.00**

**pizza night at the Glass Nickel, 416 Dousman - 5:00 pm**

**\* Thursday, September 7 - Green Bay Jazz Band at the Tarlton Theater, 405-409 W. Walnut & See article for details.**

**\* Saturday, September 9 - Conversation Club at the Kress Family Library in De Pere & 10:00 & 11:30 am.**

**\* Saturday, September 9 - International & Community Festival at the Kroc Center - 1:00 & 5:00 pm - See article for details.**

**\* Tuesday, September 12 - Scopa**

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

\* Wednesday, September 20 - Dinner at Gallaghers, Movie at the Rhyners - See article for details.

\* Bocce - Every Sunday (weather permitting) at Colburn Park at 3:30

## CLUB ACTIVITIES FOR THE REMAINDER OF 2023 - MARK YOUR CALENDARS!

\* Tuesday, October 3 - Annual Musicale

\* Saturday, October 28 - Annual Spaghetti Dinner

\* Tuesday, November 14 - Cooking Demo/Meal/Book Talk

\* Saturday, December 2 Cena di Natale

## GREEN BAY JAZZ BAND -FREE CONCERT

On Thursday, September 7, Club IA will meet at the Tarlton Theater for a performance by the G.B. Jazz Band.

Doors open at 5:00, and the performance starts at 6:00. Admission is free but all are encouraged to order something. The Tarlton has a dinner menu with a bar. Parking is available just west of the facility. No RSVP necessary. Hope to see you there!



**Quel tipo é tutto pepe!**

That guy is a fireball!

(literally) That guy is all pepper.

## DINNER AND MOVIE - WEDNESDAY, SEPTEMBER 20

**Chuck and Lenora Rhyner** have invited club members to their home at 2430 Morning Star Trail, Green Bay to view the 2003 Italian movie "I'm Not Scared".

In this movie, a young boy discovers a kidnapped boy and learns that his family is involved.

Plans are to meet at Gallaghers Pizza, 1651 S. Webster, Allouez at 4:45 for dinner, then proceed to the Rhyner's for the movie at 7:00.

Please call **Vicky (Piccione) Sobeck** if you plan to have dinner at Gallaghers Pizza at 4:45 and/or view the film at the Rhyner's at 7:00 pm.

## FOUNDERS AWARD

### NOMINATIONS

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. 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.

## 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/>

Titletown Brewery in Green Bay, <https://www.titletownbrewing.com/>

Thumb Knuckle Brewing in Lux-emburg. <https://www.thumbknuckle.beer/>  
<https://www.facebook.com/pg/>



## RECAP - LA TERZA PASSEGGIATA

The third and final passeggiata of the season was held on Wednesday, August 23. Unfortunately, because the weather forecast called for extreme heat and high humidity, it was decided to cancel the walk. However, 22 club members and one guest met at D2's in Hobart where we enjoyed a delightful evening of lively conversation and the meal of our choice ordered from the menu.

Grazie mille to our organizer Lisa Schroeder!

## BY-LAWS UPDATE

At their August meeting, the Club IA Board of Directors voted to amend the Club's By-Laws by deleting one sentence and adding a new paragraph to Article IV. The By-Laws are available on our website, [www.clubitaloamericano.org](http://www.clubitaloamericano.org), and all members are encouraged to read them. (Be sure you are reading the most recent version of the By-Laws, as amended on 17 August 2023.)



## ICF BOOTH - **HELP NEEDED**

The Kroc Center's second annual International & Community Festival (ICF) will be held on Saturday, September 9, from 1 pm until 5 pm. Like last year, Club IA will have a booth at the festival. This is an excellent way to showcase our club and the Italian-American heritage, but we need your help to staff the booth. The main duty of anyone working at our booth is to talk to people about our club and answer any questions they may have - all in all, a very pleasant activity! Before and/or after your one-hour shift, you might enjoy exploring the other booths, entertainment, and food that will be available. If you can spare an hour on September 9 to help spread the word about Club IA, please contact Board President Mary Prisco at [clubitaloamericano@gmail.com](mailto:clubitaloamericano@gmail.com), or at her personal email address or phone number listed in the membership directory. By the way, Mary is scheduled to share songs about Hawaii in English and Hawaiian 'in the Storytellers' Room at 2:30!

## Adam's Voyage of Discovery

By Lynn Thompson

On Thursday, August 10, at the Village Grille, thirty club members were treated to a wonderful presentation by Adam McClure about his "Voyage of Discovery" experience in Italy this past June.

The Voyage of Discovery program is offered by the NIAF (National Italian American Foundation) annually to young people who are of Italian heritage, are 18 to 23 years of age, are full-time college students the semester prior to the trip, have never been to Italy previously, and are members of the NIAF. Only one candidate can be selected from each US state for the 14-day, all expenses paid, trip to Italy.

We are so proud that Adam was selected to represent Wisconsin and travel with Italian American peers to explore UNESCO heritage sites and breathtaking landscapes and learn about Italian history, culture, and cuisine. His slide show and enthusiastic presentation showed that Adam totally enjoyed his trip, starting with 4 days in Rome, then, based in Bologna, followed by many fascinating side trips. Adam was a great ambassador for Wisconsin, the USA, and Italian Americans in general and continues to communicate with many of the people he

connected with on his trip. He feels he has gained many takeaways from this experience in Italy and that it has been a formative highlight in his life. Adam certainly has fulfilled the purpose of the Voyage of Discovery opportunity which is to strengthen Italian American identity, the Italian American community, and its connection with Italy.

Did I mention that Adam is the awesome grandson of our club founder and board member, Marlene Feira? Che orgogliosa! (How proud!)

If you know of any qualified young Italian American who would also enjoy a Voyage of Discovery experience, [please visit NIAF.com](http://NIAF.com) or google "National Italian American Foundation" and then contact Lynn Thompson at 920-323-6543. Applications open November 1. Wisconsin is guaranteed one spot on the 2024 trip.

Grazie mille, Adam, for sharing your experience and impressions with us!

## L'angolo delle ricette

Buongiorno! This month's fruit recipes are from the Club Italoamericano Recipes book, Edition 2. There is nothing more refreshing than a bit of fresh fruit, either after a meal or as a special treat. Try these easy recipes and enjoy! Next month's recipe star will be "Anything Zucchini", a good way to use up your harvested fresh garden produce. If you have a recipe you would like to share, please email Karen Habel-Marshall from your Club directory.

### Pesche al Vino Rosso / Peaches in Red Wine



#### Ingredients

6 ripe fresh peaches (canned cannot be used)

6 teaspoons sugar

1/2 tablespoon lemon juice

4 cups dry Madiera red wine

#### Directions

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

Halve the fresh peaches and remove each stone seed. Slice into 1/8 inch slices. Place in a deep bowl.

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

Sprinkle peaches with the sugar and add the lemon juice. Cover the peaches with wine.

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

Cover the bowl and let stand for several hours or overnight. Don't refrigerate, but keep it in a cool place.

##### **Step 4:**

To serve, divide the slices into 6 serving bowls. Add wine to each bowl.

### Lemon Ricotta



#### Ingredients

1 pound fresh ricotta cheese



4 teaspoons super fine granulated sugar

3 tablespoons Strega liqueur

2 teaspoons grated lemon peel

4 thin slices lemon

### Directions

#### Step 1:

Beat the ricotta with a fork until soft. Stir in the sugar, Strega and lemon peel.

#### Step 2:

Spoon into 4 sherbet glasses. Chill thoroughly. Garnish with a lemon slice. Serve.

### Macedonia / Italian Fruit Salad



### Ingredients

1 apple, 1 pear, 1 nectarine

1/2 cup blueberries, 1/2 cup blackberries

Optional: plums, grapes, kiwi, banana

2 — 3 tablespoons sugar

Juice of 1/2 to 1 lemon \*(optional lemon zest)

\*Substitute with orange or lime juice and zest

\*\*Optional: Add a few drops of maraschino or limoncello to taste.

### Directions

#### Step 1:

Wash all fruit. Peel apple and pear and cube. Place in a large bowl.

#### Step 2:

Cut nectarine into chunks and add to bowl. Add berries and any optional fruit.

#### Step 3:

Sprinkle sugar over the fruit. Drizzle lemon juice and optional lemon zest.

#### Step 4:

Gently mix the fruit. Cover bowl and let rest for at least 15 minutes. The longer it sits the more flavorful it gets. Then taste for sweetness and adjust with more sugar and/or lemon juice. Store in the fridge and serve at room temperature. Serve with a dollop of whipped cream on the side!

## FREITTEDDE di FRUTTA

Submitted by Pat Gattone



## FRUIT FRITTERS

2 1/2 Olive oil

2 egg yolks -- SEPARATE

Grated rind of 1/2 lemon, Vanilla extract to taste

Pinch of salt

1/2 cup white wine

2 1/2 tablespoons all purpose flour

2 pounds ripe fresh fruit of your choice: peaches, cherries, blueberries etc.

Oil for deep frying

2 egg whites

Confectioners' sugar

Beat the egg yolks with the oil, add the lemon rind, vanilla, salt add wine and mix well.

Sift the flour into another bowl and gradually add the egg mixture, beating constantly with a wooded spoon. Leave for 2 hours in a warm place.

Clean, peel and generally prepare whatever fruit is being used. Cut into small pieces. Dry it (if necessary) in a cloth. Heat plenty of olive oil for deep frying.

Beat the egg whites until stiff and fold them into the batter. Fold in the prepared fruit. Drop this mixture in tablespoonfuls into the hot oil. As they turn golden, take them out with a perforated spoon and drain on paper towels

Sprinkle with sifted confectioners' sugar and serve hot. Serves 6

## **Book Signing at Lion's Mouth by Italo-American Member**



On a brilliant Sunday afternoon, August 20, 2023, eight members of Club Italo-American attended a book signing to support fellow club member Jo Anna Kloster. The following members (Marlene Feira, Victoria [Piccione] & Darrell Sobeck, Mary Prisco, Janice Galt and David, Dick Daily [Farino], and Mary Eifler [Fascinelli] attended this special event at Lion's Mouth Bookstore. Green Bay is the setting of LILY UNLEASHED, Kloster's novel

LILY UNLEASHED is a coming-of-age story. Lily Grabowski is a shy, self-conscious, extra-tall sixth-grader whose best bud is the exact opposite: a confident, pint-sized Sicilian named Renzo DelVecchio.

After Lily takes in her teacher's puppy mill rescue dog, Cagney, the two besties learn the cold hard truth about puppy mill living conditions. They mount a campaign to speak up for these dogs while navigating the trials and tribulations of Cagney's rehabilitation, broken friendships, and a crabby neighbor whose can't keep her nose out of Lily's life.



You can purchase Jo Anna's book by clicking this link on Amazon:

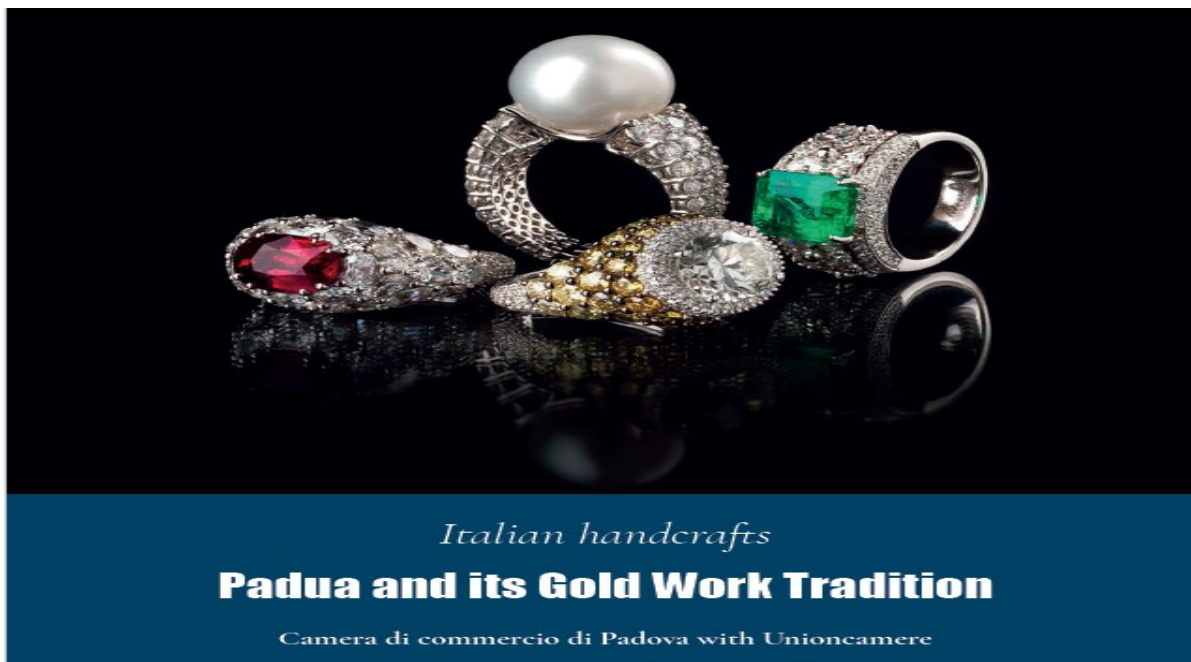
<https://www.amazon.com/Lily-Unleashed-J-D-Kloster/dp/B09SNQBHPC>

or on her website: <https://www.emptycagespress.com/>

**Reviews are appreciated. Partial proceeds benefit groups working to end puppy mills (Humane Society of the US, Bailing Out Benji, USDA Walk-Away, etc.).**







Padua's gold work tradition originated in the Middle Ages. The first statute of its goldsmiths' guild dates back to 1454 and consists of a collection of rules governing the fraternity, the organization of the workshops, hallmarking procedures and product quality standards. The fifteenth century saw a large influx of master goldsmiths to Padua from the Adriatic hinterland and from Tuscany.

Production was stimulated by relations with illustrious figures and liturgical needs and is recorded in inventories and legal documents relating to items purchased or used as collateral and assets left by deceased persons.

From the nineteenth century, an important role was played in the training of craftsmen and artists in this sector by the school named after Pietro

Selvatico, which was founded in 1867 as a "school of practical design, modelling and carving for craftsmen". 1960 saw the start of a workshop for the study of artistic gold work, and in 1966 the school's "Metal and gold-working arts" section was established.

The goldsmiths' school established itself and earned international acclaim in the 1970s through the work of Graziano Visintin, a significant female representation and its distinctly non-commercial and anti-decorative approach, reaching high standards in the 1980s in terms of experimental

research, creativity and material working skills.

In 2008, Padua hosted the highly successful exhibition "Artistic Jewellery:



Padua and its Gold School", promoted by the local municipality, the provincial

authorities and the Department of Historical and Artistic Heritage. The tradition continues today with the use not only of gold and platinum but also, in some workshops, of silver and less precious materials.

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Riviera delle Palme



*Italian land and nature*

## **The Italian Riviera of Ponente**

[italia.it](http://italia.it)

Jagged-edge coasts, enormous cliffs that go on for miles, enchanting, characteristic sea villages: each one is different from the other, yet each one is a reflection of the setting that is the Italian Riviera (also known as the Ligurian Riviera). The Riviera is subdivided into the Riviera di Ponente (Coast of the Setting Sun) and the Riviera di Levante (Coast of the Rising Sun).

Riviera di Ponente: from Genoa to France (from the Province of Savona to that of Imperia), in the strip of land separating Italy from the French border lie the Riviera delle Palme and the Riviera dei Fiori, a magnificent succession of borghi interspersed with the lush green of nature.



## Riviera del Fiori



## Finale Ligure

The Riviera delle Palme embraces the entirety of Savona Province, including Varazze and Spotorno, for more than 932 sq mi of coast, mountains and valleys where the inhabitants live a reality of the sea and green pines and olive trees.

Named as one of I Borghi più Belli d'Italia (Italy's Most Beautiful Villages), Finale Ligure is composed of Finale Marina, with its splendid promenade and carruggi (tiny winding lanes and sidestreets), elegant shops and lively cafes; Finalpia and; a bit further inland, Finalborgo.







### Pietra Ligure

Pietra Ligure is a little seaside town surrounded by beautiful hills and vegetation, as well as by great beaches with hospitable accommodation and holiday resort structures. It is an important touristic destination, predominantly for those coming from northern Italy's big cities. Art, history, fun and sea, with seabeds making for a marvelous world unto themselves to be explored (above all, those around the Island of Gallinara, a Regional Natural Re

serve since 1989) render Albenga one of the foremost cities on the Riviera di Ponente.

Not to be left out is Alassio, in part famous for its Muretto (wall) bearing the autographs of all the celebrities that chose to stay here; the Muretto also loans its name to a local beauty pageant that takes place every summer.

The last patch of western Liguria is the Riviera dei Fiori (i.e. of Flowers), well-known for its rather temperate climate.

### Alassio





This Riviera is studded with gems like San Remo, the “city of flowers” famous for its Italian Song Festival and for its Casino (while a lesser-known must is its giant and overflowing market). Not only, but San Remo also offers a panoramic and scenic golf course.

Bordighera, then, is one of the most refined localities on the coast, whence on clear days, you can see forever - or at least, all the way to Arma di Taggia (in the northeast) and to Monte Carlo (to the west and slightly south). Bordighera boasts palms so lovely they have also been exported to the Cote d’Azur.

The final Ponente Riviera community before the French border is Ventimiglia, part of which lies hidden on the left bank of the Roya River, and whose historic center conserves unique art treasures.

