

Founded 1994



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

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

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MARCH CLUB ACTIVITIES 2024 Membership

* Monday, March 4— \$6.00 pizza night - 5:00 pm - Glass Nickel, 415 Dousman

* Saturday, March 9—Conversation Club - 10:00 to 11:30 @ Kress Family Library, De Pere

* Saturday, March 9—Live at the Met (See article for details)

* Tuesday, March 19 — St. Joseph and Benvenuta Primavera Party

New Club Event — see article for details.

* Saturday March 23 — Live at the Met (see article for details)

The time for paying your annual dues @ \$20.00 per person has expired. Dues will now be \$25.00 per person.

We are currently working on an updated club directory. If you wish to remain a member of **Club ItaloAmericano** and have your name included in the directory, please send your check ASAP to:

Club ItaloAmericano
P.O. Box 12162
Green Bay, WI 54307

Please email Vicky@dvsobek@gmail.com if you are not planning to renew your

membership. If we do not hear from you, we will not include you in our mailing list.

Grazie mille!

Club ItaloAmericano Spring Event
"St. Joseph Day and Benvenuta Primavera Party"

Tuesday, March 19, 2024
New Perspective Senior Living, Summit Room (3rd floor)
2790 Elm Tree Hill, Green Bay, WI 54313

Social Begins at 5:00 pm
Potluck (bring a dish to pass) & BYOB
Club ItaloAmericano will provide the dessert
Dinner at 6:00 pm
Tombola and Prizes

Space is limited to 40 - Reservations are required
RSVP: Victoria (Piccione) Sobek 920-865-7229 or
Email: dvsobek@gmail.com
Deadline: Friday, March 15

Directions:
Take Cardinal Lane **North**: go past YMCA. Turn West (left) at the roundabout onto Howard Commons. Turn right onto Elm Tree Hill.
OR
Take Cardinal Lane **South**: Turn West (right) at the roundabout onto Howard Commons. Turn right onto Elm Tree Hill.

CLUB PARTY ON MARCH 19!

Join us Tuesday, March 19, for our "St. Joseph Day and Benvenuta

Primavera" party.

March 19 is the Feast Day of St. Joseph, and just as March 17 is a day to celebrate Irish heritage, March 19 is a day to celebrate Italian heritage. And it turns out that March 19 is also the first day of spring this year, so we have due ragioni per una festa (two reasons for a party)!

Our festa will be held in the Summit Room at New Perspective Senior Living, 2790 Elm Tree Hill, in Howard - the same room where we hold our Meet & Greet events in May. It begins at 5 pm with a social hour. At 6 pm we will enjoy a potluck meal with the club providing dessert. Please bring a dish to pass and your own beverage (wine is allowed). We will also play tombola - expect prizes and surprises!

Space is limited, so attendance will be capped at 40. If you plan to attend (and we hope you do), RSVP to:

Victoria Sobeck by Friday, March 15 - check your email for details. And don't forget to wear red!

(Note: The Board of Directors opted to hold this event instead of a Carnevale celebration this year.)

MEMBERSHIP

Please join us in welcoming **Angela Landt**.

Hello! I'm Angela, and I'm very happy to be joining this lovely club of people who share my interest in Italy. I grew up on the other side of the state, went to college in Pennsylvania (classical piano major), taught English in South Korea, and then moved to Minnesota, where I met my husband. After MN, we moved to Texas for a decade for work, and even spent a year working in Thailand! We've been back in Wisconsin since 2016, and I cur-

rently work from home as a technical writer and editor for a software company down in Madison.

Unlike most members of this club, I don't have any Italian ancestry. My interest in Italy has its roots in the language, which I fell in love with when I discovered opera at age 16. It took me another 20 years to actually start learning Italian, but since then I've put a lot of time and effort into studying this most beautiful of tongues. Along the way, I took 10 semesters of Italian courses at the university where I taught English; visited Italy eight times for one-to-two weeks per visit, sometimes taking intensive Italian classes while there; taught 1st-semester Italian at UW-Madison (ask me about that some time — it's quite a tale!); founded the Green Bay Italian Conversation Club, which is on its 8th year now; and taught non-credit Italian courses both in Texas and at St. Norbert.

I'm looking forward to meeting you all at club events!



NEW ITALIAN LANGUAGE CLASS

UW-Green Bay is offering a non-credit Italian Conversation class beginning Monday, March 18, at the Brown County Central Library on Pine Street in Green Bay. The instructor is club member Angela Landt, who also runs the monthly Italian Conversation Club. The course is ideal for people who already have at least a basic knowledge of Italian grammar and vocabulary and who want to improve their conversational abilities. With guided conversation topics, visual aids and games, learning will be relaxed and fun. The class will run for eight sessions, every Monday from 6:00 to 7:30 pm. **The cost is \$99. For more information or to register for the class, visit www.uwgb.edu/italian-conversation.**



Il idioma per marzo is:

Diciamo pane al pane e vino al vino.

Let's call a spade a spade.

(lit. let's say bread for bread and wine for wine.)

Il idioma per gennaio e febrero was:

Sono andato a Roma e non ho visto il papa.

I didn't accomplish what I set out to do.

(lit. I went to Rome, and I didn't see the Pope.)

LIVE AT THE MET

March will bring us two more operas at the Bay Park Cinema.

LA FORZA DEL DESTINO (The Power of Fate) by Giuseppe Verdi is a grand tale of failed love, deadly vendettas, and family strife.

It is a 4-act opera and lasts for over 4 hours starting at 11:00 a.m. on March 9.

Romeo and Juliet (Shakespeare) by the French composer Charles Gounod is a grand retelling of one of the greatest love stories of all times. It begins at 11:55 a.m. on March 23 and lasts a little over 3 hours. Usually, a ballet is performed in Act 4.

Tickets are \$24 general admission, \$22 for seniors, and \$20 for children.

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 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, 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, The Bakery.

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,

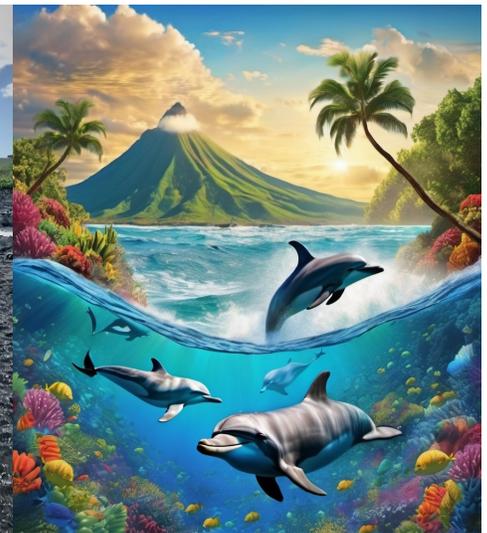
<https://www.titledownbrewing.com/>

Thumb Knuckle Brewing in Luxemburg.

<https://www.thumbknuckle.beer/>

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

<https://www.thebakerygb.com>



On our recent trip to the Big Island of Hawaii we were able to meet up with Mary and Forrest on the black sand Beach of Punalu`u located on the southeastern Ka`u coast.

Great to be able to visit with them. Mary was a wonderful resource for us with suggestions and places to visit.

Club Italian, January Event



Our January Event was graciously presented by Alberto Aresi. We met at the Village Grill. Everyone ordered dinner and ate while Alberto showed us wonderful photos and told us about his and his son's trip to Italy to trace his grandfather's steps. They visited the Duomo, and then to Bergamo to see a few of the villas that his grandfather designed. In Gandno they were invited by the township to celebrate the 100th anniversary of the local public school which his grandfather designed. They were even on TV!!

Then on to the Alps and the site where the first cannon of the war was fired. They visited Bassano, where the human chess game is played and ended at Mantua at Palazzo Te.

Alberto's photos were beautiful, and his presentation was inspiring. We thoroughly enjoyed every minute of it. We are hoping that Alberto will consider doing this again for us.

Grazie mille Alberto!

L'angolo delle ricette

Welcome back to a March full of “zuppe” -- soups! Try a recipe and pair it up with a crusty bread or some breadsticks and you'll have a simple meal that is *deliziosa*! Please enjoy some of the favorites from our Club mates. If you would like to share a recipe for next month, our topic will be dishes made with “pollo” -- chicken! Please submit your recipe to Club member Karen Habel-Marshall. But for now, enjoy cooking and “Mangia”!

Zuppa di pollo Venetian Chicken Soup

Submitted by Pat Gattone

Serves 6

Ingredients

1 chicken, about 3 pounds
2 1/2 Tbsp. olive oil
4 Tbsp. butter
1/2 cup chopped bacon
1 sprig rosemary
1 small onion, sliced
1 cup dry white wine
6 1/2 cups chicken (or meat) stock
6 slices toasted bread
Grated Parmesan cheese

Directions

Step 1:

Heat the oil and butter together in a large pan and sauté the bacon, rosemary sprig and onion in it until golden.

Step 2:

Cut the chicken into strips. Add chicken meat in the pan and brown it lightly. Discard the rosemary.

Step 3:

Sprinkle pan with wine, moisten with a little stock, and then cook, covered, until the chicken is tender.

Step 4:

Pour in the remaining stock, bring to a boil, and serve garnished with toast and plenty of grated Parmesan.

Acquacotta Tuscan Tomato and Sweet Pepper Soup

Submitted by Pat Gattone

Pat says, "The literal translation of "Acquacotta" is "cooked water". This Tuscan soup is internationally famous."

Serves 6

Ingredients

3 onions, sliced

1 pound sweet red or green peppers

1 cup diced celery

1 1/2 tomatoes, peeled and chopped

Salt and pepper

9 cups boiling water

4 eggs

1/4 cup grated Parmesan cheese

12 slices bread, toasted

Directions

Step 1:

Heat the oil in a large heavy pan and sauté the onions until soft and transparent.

Step 2:

Remove the seeds and cores from the peppers and cut the flesh into strips. Add them to the pan together with the celery and tomatoes, seasoning to taste with the salt and pepper. Cook over a brisk heat for 30 minutes.

Step 3:

Pour in the boiling water, check seasoning, and boil for 5 minutes.

Step 4:

Beat the eggs until smooth with a pinch of salt and stir in the grated cheese. Pour the soup into a heated tureen and quickly stir in the egg mixture. Ladle soup into bowls over slices of toast.

Polenta Soup with Kale and Parmesan

Submitted by Marlene Feira

Ingredients

3 Tbsp. extra virgin olive oil

1 large yellow onion, chopped

2 medium cloves garlic, chopped

1 Tbsp. fresh rosemary, minced

2 tsp. kosher salt (plus more to taste)

1 tsp. course ground black pepper (plus more to taste)

2 quarts water

3/4 cup yellow cornmeal

1 bunch kale, stemmed and torn into 1-inch pieces

1 1 5.5 oz. can cannellini beans, rinsed and drained

4 oz. Parmesan cheese

Directions

Step 1:

Heat the oil in a large pot. Add onion, garlic, rosemary, salt and pepper. Cook 3 minutes or until onion is translucent.

Step 2:

Add 2 quarts of water and then whisk in cornmeal; bring to a simmer. Reduce to low and cook, uncovered, for 15 minutes, stirring occasionally and scraping bottom of pot to prevent sticking.

Step 3:

Stir in kale and beans and cook, stirring, for 5 minutes or until kale is tender. Stir in Parmesan and season with salt and pepper.



Italian culture and history

Palermo

italia.it

First a Greek and Roman city, then a capital of the Arab world, and later conquered by both the Normans and the Swabians - this is Palermo, a place where preciosities left by the Arab and Norman rules coexist along with the Baroque and Art Nouveau styles of the buildings and monuments, the city streets and markets, gardens and theatres.

The influence of Palermo's enormously multi-ethnic past is visible in its Cathedral, a majestic work begun in the 12th Century and rehashed a number of times. Founded on top of a preex-

isting basilica, the Cathedral was transformed into a mosque by the Moors, and subsequently returned to its Christian designation by the Normans. Now supporting a 17th-Century dome and featuring a Medieval bell tower, it is adorned with Gothic decorations, and holds the relics of Santa Rosalia, the city's Patron Saint. The tombs of Emperors Roger II and Frederick II are also located here.

Nearby, the Norman Palace stands: originally an Arab structure, it has always been the seat of power. It contains the Palatine

Chapel, rich in Byzantine- inspired mosaics and, together with the Martorana - the Church of Santa Maria dell' Ammiraglio - is a true and proper masterpiece.

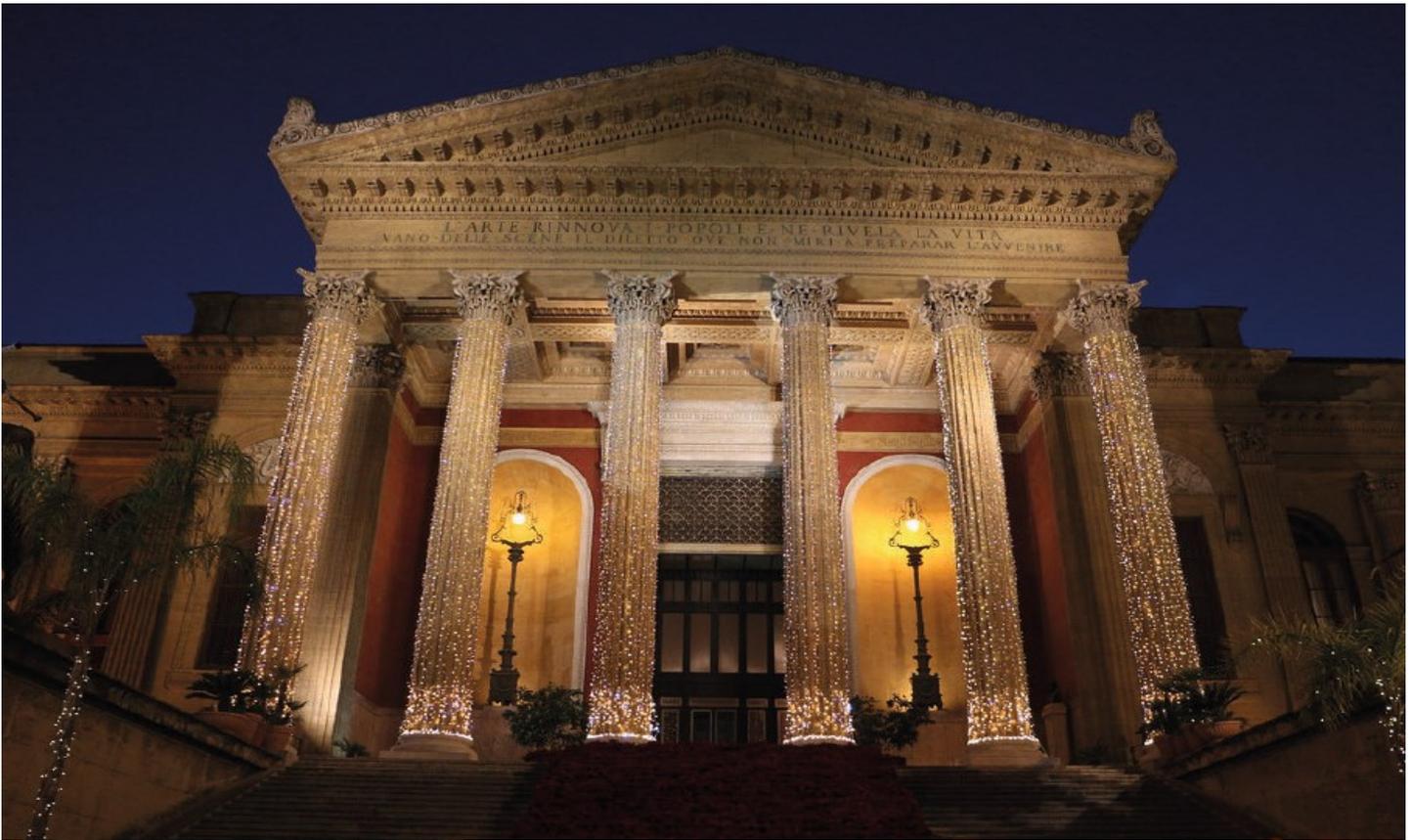
The elegant Martorana, with its high, arcaded bell tower, dates back to the Norman epoch; meanwhile, the monumental Pretoria fountain that inhabits the neighboring homonymous piazza is Baroque.

The road that conducts to the Martorana Cathedral crosses Piazza Vigliena, also called the Quattro Canti or "Four Songs," an intersection embellished by statues and fountains from the 17th Century.

On Piazza della Pretoria lies the 17th-Century Palace of the Municipio, with its splendid fountain from the 1500s, composed of 644 marble groups. It is in this district that the streets carry Italian, Arabic and Hebrew names. From here, moreover, one can move down toward the sea, passing by the Vuccir" a, the oldest and most-animated market in the entire city; it is located in Piazza San Domenico, home to the same-named Church, among the most interesting Baroque structures in Palermo.

Another building that dates back to the Norman era is the de-consecrated Church of San Giovanni degli Eremiti, built on the foundations of an old Mosque, and boasting red domes done in the oriental style.





In the city's ancient center stands an imposing 14th-Century construction called the Steri (from the Latin *hosterium*, meaning fortified palace); once a prison and tribunal, today it is the seat of the university rectorate. Nearby are the Church of Santa Maria degli Angeli and Palazzo Abatellis, which houses the Regional Gallery, and its paintings and artworks ranging from the Middle Ages to the 1700s.

The more modern section of the city lies closer to the sea. From the neoclassical Teatro Massimo - a temple for opera-goers - visitors will catch a glimpse of the city's other important theatre,

the Politeam Garibaldi. Erected in the mid-1800s, this Theatre is in the Pompeian style. Not to be left out, the Teatro dei Pupi (a marionette theatre) is just as characteristic, and puts on performances featuring Charles the Great and his paladins or courtiers. The street known as Via Libert , covered by shady trees, carries into a district where 19th-Century and Art Nouveau architecture reign, with the symbolic and splendid square-grid streets that bustle with activity. The Botanical Garden, founded in 1789, is famous for its exemplary species from all over the world.



delicious seafood to the delight of beach-goers.

Food in Sicily is definitely done right, and Palermo is no exception; one instance is the markets at Vucciria and Ballarò, with panoplies of street food to satisfy the gamut of palates and preferences. Those less interested in gastronomy and more interested in antiquing, for example, should check out Palermo's Papireto Quarter.