

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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MAY CLUB ACTIVITIES

- Conversation Club - Saturday, May 10 from 10:00 to 11:30. **Please note: We will meet at the Ashwaubenon Library, 1060 Orlando Drive**
- Dinner and a Movie **Wednesday, May 7.** We will eat at Gallagher's, 1651 S. Webster, at 4:45. The movie "The Dinner" will be shown at the Neville Museum at 7:00. If you plan to have dinner, please contact Patti Costa Meyer at 920-360-8685 or email: mmyerfamily@icloud.com on

or before May 5.

Synopsis: Based on the bestselling novel by Herman Koch, *The Dinner* turns an ordinary meal among family into a taut morality play as the limits of polite society are tested and two brothers discover just how little they know about each other. Tensions between the brothers and their families escalate when a video of two teenagers, possibly son of one brother and daughter of the other, beating a homeless woman to death, shows up. Will the parents protect the kids or force them to face the consequences of their actions.

* MEET, EAT, AND GREET - Tuesday, May 20. **Please see the attached flyer for details. Our new members will receive an invitation via snail mail.**

* Sunday afternoon bocce - Starting date TBD. If you want to be on the weekly text reminder, email Mary Fascinelli Eifler: eifler12@twc.com

LIVE AT THE MET

The final two performances for the season will be shown at the Bay Cinema this month. The first will be "Salome" composed by Richard Strauss. This is a one act opera which premiered in 1907 and is

famous for “Dance of the Seven Veils.” It will be held on Saturday, May 17 at noon. The second, to be held on Saturday, May 31 also at noon will be “Il Barbiere di Siviglia” composed by Gioachino Rossini. It’s a comic opera in two acts. Perhaps the most famous aria is “Figaro”.

FREE CONCERTS

* Green Bay Jazz Orchestra -Thursday, May 1 at the Tarlton Theatre. Doors open at 5:00, and the concert begins at 6:00.

* AVB Community Band - Monday, May 12 at the Ashwaubenon PAC. Doors open at 6:00, and the concert begins at 7:00. **Please note: This is the final concert of the season.**

PASSEGGIATE - SECOND CALL

To date we have not received any volunteers to organize our summer passeggiate. Once during each of the summer months (June, July, and August) Club IA replicates this time-honored Italian tradition- the evening stroll. Please contact Marlene (Sparapani) Feira: cnavese1701@gmail.com to volunteer and/or to ask questions. We have a folder with “how to” steps to help you get started.

VOLUNTEER OF THE WEEK

Club member Margene Marcantonio was named the volunteer of the week for the week of April 6-13.

Court Appointed Special Advocates of Brown County is a volunteer-based nonprofit organization that provides a voice for abused and neglected children who are under the legal protection of the court system. Marcantonio has been an active CASA volunteer since 2018. She visits her CASA children’s foster homes wherever they may be placed, even if it may involve some travel. She also attends all court hearings and meetings regarding their cases. Marcantonio has been a consistent, supportive adult in these children’s lives, showing up weekly, always with some sort of treat or activity planned, and she has made a great impact on the kids she has served over the years. She also makes valuable connections with other CASA volunteers, staff, and supporters of the organization.

Marcantonio is a selfless individual who is always willing to help whenever needed. In addition to dedicating an hour a week to her CASA children, she has helped the organization with numerous fundraising events, including selling raffle tickets at baseball games, volunteering at CASA’s yearly golf outing, and helping collect donation baskets for their gala. Colleagues say they are fortunate to have a volunteer like her. Marcantonio is also a great supporter of the wider Green Bay community and is involved with the American Heart Association, CISM Peer Support Team, Lifelong Learning through UWGB Outreach, and Circles Green Bay.

CONGRATULAZIONE!!!

BRING A FRIEND NIGHT - UN GRANDE SUCCESSO!!!



Over 40 people, including 13 guests, attended our annual Bring a Friend night at the Village Grille on Tuesday, April 8. After mingling and some lively conversation, our chairperson Mary Fascinelli Eifler got things rolling with a

great ice breaker. She explained that taking inflation into consideration and the fact that it is 2025, she was giving each of us “a quarter for our thoughts” instead of only a “penny for our thoughts”. We introduced ourselves and then told something about the year that was on our quarter. For example: 1994, the year **Club ItaloAmericano** was established.

When we finished our meals, Mary told our guests about all the activities we do and that we were offering a special discount of only \$10 to join that night. **All 13 guests are now members of Club IA!!!** They are Barbara Bernard, Fabrizio Charrier, Katia Catania, Maureen Cardin, David Clowers, Jerry & Linda Duchaine, Donna Miller, Chris Schlapman, Mike and Connie Streckenbach, and Sandra & Charles Trainor. Benvenuti a tutti (Welcome to all)! Rounding up the evening, the names of the guests were put in a hat and the names of those who brought a guest in another for a chance to win a bottle of wine. Connie Strechenbach and Nancy Fowle were the winners.

Grazie mille to Pat Gattone who donated the 2 bottles of wine and hats off to Mary Fascinelli Eifer for an outstanding job of organizing our Bring a Friend night!!

MEET SOME OF OUR NEWEST MEMBERS

1. Hello, **I'm Maureen Cardin**, proud grandma to 3, retired insurance adjustor, enjoy family trips, playing board games, playing cards. active at the y and my church, friend of Pat Gattone.

2. **Our names are Jerry and Linda Duchaine**. It was so nice to meet you on Tuesday evening. We enjoyed Bring a Friend night and are looking forward to being members of **Club ItaloAmericano**.

We are originally from Upper Michigan and moved to Green Bay in 1985. Jerry retired from Procter and Gamble after 30 years. Linda's last employment was with Levy Restaurants at Lambeau Field (followed by a few years with Delaware North). We have been married for 50 years and have three daughters and four grandsons. We're members of Prince of Peace Catholic Church, on their Welcome Committee, and Jerry is active in the Knights of Columbus.

We enjoy spending time with our family and friends, going to musicals and plays, the Mulva Center, Neville Public Museum, and UWGB women's basketball games. During the summer we like to go to the Green Bay Botanical Garden and attend outdoor concerts. We're very interested in learning more about the Italian culture.

3. Hello, **I'm Barbara Bernard**, born in Green Bay, received my degree in Nutrition from UWGB and promptly traveled out west where I met my husband in Oregon. Ron was in the Navy. We lived in England for 10 years total and my son was born there where we made good "baby friends". My son attended Italian kindergarten while we lived in Italy for two years on the Island of La Maddalena. We enjoyed the sunny beaches. Presently I enjoy gardening, quilting and teaching Jin Shin Jyutsu.

4. **Fabrizio Charrier and Katia Catania**

thank us for the invitation and the warm welcome to the club. It was truly a pleasure for us to share the evening with you all.

Our family moved to Green Bay in August 2024 for my husband Fabrizio's job, and my daughter Carola (who is 5 years old) and I followed him. Fabrizio is originally from Piedmont, while I'm half Sicilian on my father's side and half from Campania on my mother's side. Fabrizio works in the paper machine industry for an Italian company that also has an office here in Green Bay, called Toscotec.

We don't know how long we'll be staying, but we are starting to settle in. We really like Green Bay and the neighborhood we live in, De Pere.

Every 4 months or so, we go back to Italy for my business. I own a travel agency called CIRINGUITO TOUR, and I organize trips in Italy and abroad, as well as accompanying tourist groups. For now, I work online, but I sometimes go back to help at the office.

We live near Turin, in the north of Italy, at the foot of the Alps.

As a hobby, both Fabrizio and I dance Caribbean dances, and I used to be a Zumba fitness instructor. I'm also passionate about social media and even earned a master's degree in the field in short, I'm always on the move!

Carola attends 4K in De Pere and really loves it she's settled in well and already speaks American English better than we do! I'm the one struggling a bit more with the language, but I'm taking lessons at Literacy to improve.

We love traveling and discovering new places and cultures. We've traveled a lot, but we also love exploring our own country, Italy.

5. **David Clowers**- Has traveled to Italy five times, his partner is Janice (Gianna) Galt.

6. **Donna (Pagano) Miller** - My name is Donna Miller and I just joined Club ItaloAmericano, joining my sister and brother-in-law Elisa and Will Agen. I'm half Italian; my maternal grandparents emigrated from Bari, Italy in the 1920s, settling in Brooklyn, NY. I grew up on Long Island and moved to Green Bay with my husband and mother in 2010. I retired as a Nurse Practitioner from Prevea Health in 2023.

I love all things Italian: the country, the people, the culture, the language and, especially, the food. In fact, I put olive oil, rather than butter, on my morning toast! And if I had to choose a "last meal", it would be chicken cacciatore!

I'm looking forward to sharing "momenti divertenti" with all of you in Club IA!

7. **Mike and Connie Streckenbach**- friends of the Sobecks, shares a granddaughter with Lori Sparapani (second cousin to Marlene Feira).

8. **Chris Schlapman** - My name is Chris Schlapman. I'm retired and enjoying life. My busy hobbies are watercolor painting and photography. My relaxing hobby is working in my yard with my rescue Yorkies. My Mom's family is from Santo Stefano de Camastra, Sicily. My grandmother was born on March 23, 1897 in Sicily to (great grandparents) Antonina Torcivia and Giuseppe Alberti.

My grandmother Francis Alberti married Vincent Petta (grandfather). Petta was grandmother's married name/my Mom's maiden name.

9. **Charles and Sandra Trainor** - Friends of Judy Beerntsen - Both taught in the Green Bay schools, Charles in special ed, Sandra as an English teacher. They have a son and a daughter and love music and tennis.

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. 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/>

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>

JUNE HERITAGE FESTIVAL

by Mary Prisco

Club ItaloAmericano will be manning a booth at the Heritage Festival at Heritage Hill State Historical Park the weekend of June 6 - 8, 2025. There are two ways you can help.

1. We need people to staff the booth during the festival: 2 pm - 6 pm on Fri. June 6, 10 am - 6 pm on Sat. June 7, and 10 am - 4 pm on Sun. June 8. Some of you were good enough to respond to my March email asking for volunteers. I will send out another email later this month asking for firm commitments to specific time slots.

2. We would like volunteers to bake and donate biscotti or similar small treats to give away each day of the event. Ideally these will reflect Italian heritage. We need them to be individually wrapped or bagged and to not require refrigeration. I will provide more details in my email.

This festival seems like a great opportunity to publicize our club and share information about Italian heritage in our area. In addition to cultural booths, the event will include food trucks, folk art demos, a historic encampment, costumed interpreters in buildings, and hands-on history activities for all ages. You can also expect live music on Fri., dancing demos on Sat., and lectures on Sun. Why not bring the family and enjoy all the event has to offer? Those helping at our booth will not need to pay admission!





L'angolo delle ricette

Buona Festa della Mamma! Happy Mother's Day! This holiday is celebrated in Italia on the same day as in the United States, this year on Sunday, May 11. It is a day set to honor mothers, grandmothers and other significant women in one's life, similar to here, with gifts, flowers, and family gatherings with food. Here are a few special recipes you may like to try this year!

If you would like to submit one of your favorite recipes highlighting **"June 2, Republic Day" tricolor dishes (green, white, red)** to put in next month's newsletter, email Karen Habel-Marshall before May 20 with your contribution.

Panzanella



From [delish.com](https://www.delish.com)

Ingredients:

- 8 oz. French or Italian bread (about half a loaf), cut into 10 pieces (to make about 5 cups)
- 12 oz. cherry tomatoes
- 1 small red onion, halved and thinly sliced
- 1 head garlic, halved crosswise
- 1/2 cup extra-virgin olive oil, divided
- Kosher salt and freshly ground black pepper
- 1/2 cup grated Parmesan
- 8 oz. mozzarella balls
- 2 cups packed baby arugula
- 1 cup packed fresh basil leaves
- 2 Tbsp. red wine vinegar

Directions:

Step 1:

Preheat oven to 400 degrees. On a rimmed baking sheet, toss bread, tomatoes, onion and garlic with 6 tablespoons oil, 1/2 tea-spoon salt and several grinds of black pepper. Shake the sheet to arrange everything in an even layer. Bake, shaking the sheet half-way through, until bread begins to turn golden, about 10 to 15 minutes.

Step 2:

Scatter the parmesan evenly over everything and then continue to bake until tomatoes burst and bread is golden brown, 8 to 10 minutes longer.

Step 3:

Remove sheet from oven and let cool slightly, about 10 minutes. Add mozzarella, arugula and basil to sheet pan. Drizzle with vinegar and remaining 2 tablespoons of oil, season with 1/2 teaspoon salt and then toss to combine, scraping up any bits from the sheet. Serve hot.

Creamy Chicken and Gnocchi

From the kitchens of delish.com



Ingredients:

1 1/2 pounds boneless skinless chicken breasts

Salt and freshly ground black pepper

2 Tbsp. extra virgin olive oil, divided

1 small shallot, diced

8 oz. baby bella mushrooms, sliced

2 cloves garlic, minced

2 tsp. fresh thyme leaves

1 tsp. dried oregano

1 cup low sodium chicken broth

1 1/4 cups half and half

Pinch of crushed red pepper flakes

1 (17 oz.) pkg. gnocchi

3/4 cup shredded mozzarella

1/2 cup freshly grated Parmesan

3 cups packed baby spinach

Directions:

Step 1:

Season chicken on both sides with salt and pepper. In a large skillet over medium-high heat, heat 1 tablespoon oil. Add chicken and cook until golden, 4 minutes per side. Remove from skillet.

Step 2:

Reduce heat to medium and add remaining 1 tablespoon oil. Add shallot and mushrooms and cook until golden, 5 minutes. Add garlic, thyme and oregano and cook until fragrant, 1 minute more. Add broth and scrape up any brown bits on bottom of pan, and then slowly add in half and half. Bring to a simmer and season with salt, pepper and a pinch of red pepper flakes. Stir in gnocchi and return chicken to pan. Let simmer until chicken is cooked through and internal temperature reaches 165 degrees, 8 to 10 minutes, stirring occasionally. Remove chicken from skillet.

Step 3:

Add cheeses to pan and stir until melted, then add spinach and stir until wilted.

Step 4:

Slice chicken and return to skillet. Season with more salt and pepper to taste.

Prosecco Punch

From delish.com



10 servings

Ingredients:

3 cups pineapple juice

3 cups seltzer water

1 bottle Prosecco

1 cup vanilla vodka

2 cups sliced fresh pineapple

2 fresh peaches, thinly sliced

1/4 cup fresh mint, plus more for garnish

3 cups ice

10 wedges pineapple for garnish

1/3 cup sugar

Directions:

Step 1:

Combine pineapple juice, seltzer, Prosecco, vodka, pineapple slices, peaches and mint in a punch bowl. Add ice and stir to combine.

Step 2:

Using a wedge of pineapple, wet the rim of your glasses. Dip in sugar, and then fill the glasses with punch and garnish.

Hazelnut-Chocolate Snowballs

Submitted by Cheryl Grosso

She says, "My new favorite cookie! It's yummy!"



About 40 cookies

Ingredients:

2/3 cup (160 grams) hazelnut-chocolate spread

1 cup (227 grams) unsalted butter, room temperature

1/2 cup (110 grams) granulated sugar

2 tsp. (12 grams) vanilla bean paste

2 1/4 cups (281 grams) all-purpose flour

1 1/2 cups (144 grams) hazelnut flour

1 tsp. (3 grams) kosher salt

1 cup (120 grams) confectioners' sugar (this is only for rolling baked cookies at the end, you may not need this much)

Directions:

Step 1:

Line baking sheets with parchment paper. Using a teaspoon, scoop hazelnut-chocolate spread (5 grams each) and place on a prepared pan. Freeze until frozen solid, 1-2 hours or overnight.

Step 2:

Preheat oven to 350 degrees. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until it creams, 2-3 minutes, stopping to scrape sides of bowl.

Step 3:

Using a 1-tablespoon spring-loaded scoop, scoop dough (about 17 grams each) and place on a clean surface. Divide each scoop into 2 roughly equal pieces, and flatten with the palm of your hand. Place 1 portion of the frozen hazelnut-chocolate spread in the center of the flattened dough piece; top with remaining piece. Pinch together edges to seal, then roll into 1 1/2 inch ball. Repeat with remaining dough and frozen spread. Place 2 inches apart on remaining prepared pans. NOTE: the scoops of spread will get warm very quickly and are difficult to work with. It works best if you work with 6-8 scoops at a time.

Step 4:

Bake, one pan at a time, until edges are slightly browned, 10-15 minutes. Let cool on pan for 4-5 minutes and then move to a cool pan or plate.

Step 5:

In a flat-bottomed serving bowl or other vessel, place confectioners' sugar. Roll each slightly warm cookie in the bowl until well coated. Let cool completely and then place in an airtight container. These cookies freeze well.



Italian traditions

Giostra del Saracino of Sarteano, a historic knightly tournament

We the Italians Editorial Staff

The Giostra del Saracino of Sarteano is a knightly tournament with ancient tradition that has been held in Sarteano, in the province of Siena, for time immemorial. Five knights, known as “giostratori,” representing the five districts into which the town is divided, compete for the coveted palio. Called to charge, each mounted knight, galloping and holding a lance in their right hand, must insert a 6-centimeter diameter ring placed on the shield of a Saracen, effigy, called “buratto.” After five races, known as “carriere,” the giostratore of the district that has earned the most valid rings wins. In case of a tie, a tiebreaker is held with no set limit.



The Giostra del Saracino is an evolution of the ancient and bloody knightly tournaments that have existed since the time of Charlemagne and the Crusades. Over time, the opponent was replaced with a symbolic puppet representing the treacherous Saracen, who in those days ravaged the entire peninsula with raids. The Giostra del Saracino of Sarteano is indissolubly linked to the secular Compagnia di San Rocco: the first archival document dates back to 1583, illustrating the appointment of the so-called “festaioli di san Rocco,” who were responsible for organizing various celebrations in honor of the Saint.

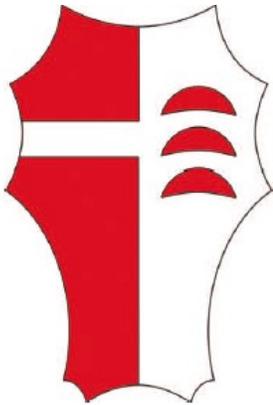
In 1933, the five districts were established, dividing the town of Sarteano into areas representing the five parishes of the town, with colors assigned to each: San Lorenzo, San Martino, San Bartolomeo, Sant'Andrea, and San tissima Trinità. The heraldic emblems and names of the districts were assigned in 1948.

The districts that compete annually for the coveted palio are as follows:

Contrada della Santissima Trinità: The district takes its name from the ancient abbey of Spineta, a name likely derived from the dense and impenetrable forests that once covered its territory. There is solid evidence of its existence dating back to around the year 1000. Colors: yellow and purple.

Contrada di San Bartolomeo. The origins of this district trace back to the San Bartolomeo, the former convent of the Capuchin friars built in 1485, and from carved from an Etruscan tomb, where Saint Francis of Assisi first withdrew in 1212. Colors: white and purple.

Contrada di San Lorenzo: This district shares the historic center of the town of Sarteano with San Martino. San Lorenzo was the principal patron saint until 1935. Colors: white and red.



Contrada di San Martino: Another district in the historic center of the town. The Church of San Martino, now a museum, houses some of the greatest works of art in Sarteano, including the famous "Annunciation" by Beccafumi. Colors: white and blue.

Contrada di Sant'Andrea: The parish of Sant'Andrea was originally located in the medieval village of Castiglioncello Del Trinoro, the only fraction of Sarteano with documented evidence dating back to the Lombard rule in Italy. It also includes all of the Val D'Orcia area up to the border with Pienza. Colors: red and blue.



ancient parish of San Bartolomeo, the Romitorio, a cave where Saint Francis prayed on January 2,

Sarteano with San Martino until 1935.

historic center of the town.

The events that make up the Giostra del Saracino of Sarteano are four:



La Tratta dei Bossoli is the ceremony that establishes the order of the five districts. It also sets the order of respect throughout the year and until the next meeting, manifestation, or right to speak. It is held on August 11 and recalls the medieval procedure where the community appointed four priors, "drawn by names, every two months to govern the community. During the Tratta, the captains of the five districts present will compete in the Giostra.



establishes the starting order of the districts must be held on August 11, typically held on August 11 when the Sarteano "lot" is drawn from a list of the community. During the Giostra, the giostratori who

La Provaccia is the general rehearsal for the Giostra and typically takes place on August 14 or the day before the Giostra. The giostratori from the five districts compete in a real ring race, testing their horses and the track's tufo surface. The winning gi-

ostratore is awarded a personal prize.

On August 15, the historical procession of the Giostra del Saracino parades through the streets of the town in all its magnificence. Around 200 participants in 16th-century costumes walk through the town, accompanied by musicians playing the “March of the Saracino,” the roll of drums, and the waving flags of the district. In the afternoon of August 15, the historical procession enters the race held. Prizes are awarded for the best drummers and flag-bearers, and the district winning the “grace and elegance” prize is announced.

After the blessing of the joustiers and the horses, the proclamation of the Giostra del Saracino of Sarteano is read and “... without any further delay, let the joust begin!”

