



NEWSLETTER

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Mission Statement

Our mission is to promote, preserve and provide education about all aspects of the rich Italian-American culture to the Des Moines metropolitan area and the State of Iowa.

Italian-American
Cultural Center of Iowa
1961 Indianola Ave
Des Moines IA 50315

WED 1:30PM - 3:30PM
SUN 2:30PM - 4:30PM
or by appointment

Telephone 515-280-3719

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A Message From The President

by Paolo Bartesaghi

Ciao a tutti!
Hello to you all!

I hope you have been doing well during these hot few weeks. What did you think of the Heritage Festival? Wasn't it wonderful, as always? Naturally, a huge THANK YOU to all of the people who helped make this an incredible event. We celebrated our 10th anniversary of having this event downtown.

As you may know, our gala dinner this year will feature the Puglia region. What follows is some information on one of the major cities, Lecce, located in Puglia.

Lecce, the capital of its province, is considered by many as "The Florence of the South". It is a city of nearly 100,000 inhabitants and is over 2,000 years old and located in southern Italy.

Lecce is rich in monuments and churches of Baroque architecture, many of which were constructed using the "Lecce stone" which is a kind of limestone of the area that is soft and workable. In addition to this stone, Lecce is also a major agricultural center specializing in olive oil and wine production.

Lecce exists as far back as the Trojan War and was later conquered by the Romans in the 3rd century BC. After the Norman conquest in the 11th century Lecce was one of the largest and most important fiefs in the Kingdom of Sicily until 1463. In 1630, the city was enriched with precious Baroque monuments and a wall and castle were built to avoid invasions.

Here is a list of some of the main churches and religious buildings I have visited while in Lecce:



Church of the Holy Cross

Construction of this basilica began in 1553 and wasn't completed until 1695. This church has a very richly decorated façade that incorporates animals, grotesque figures, and vegetables. It also has a large rose window.

The interior, based on the Latin cross plan, has seventeen altars



Dates To Remember

Meetings:

Aug 11 SIA
Aug 18 VIT
Aug 20 IACC
Sep 8 SIA
Sep 15 VIT
Sep 17 IACC
Sep 24 IAWI
Oct 13 SIA
Oct 15 IACC
Oct 20 VIT
Oct 22 IAWI
Nov 10 SIA
Nov 17 VIT
Nov 19 IACC
Nov 26 IAWI
Dec 8 SIA
Dec 15 VIT

Events:

Aug 5-9 Day Camp
Oct 13 Columbus Day Dinner
Oct 14 Columbus Memorial
Nov 7 An Evening in Puglia

Friends of The Center

Society of Italian Americans
www.siadm.com

Societa' Vittoria Italiana
www.vittorialodge.com

Italian-American Women of IA
www.italianamericanwomenofiowa.com

Italian Folk Dancers

Activities and information from some
local Italian clubs is included
in this Newsletter.

Keep Our Heritage Alive

We are family.

Together we can keep our heritage
alive.

Attend an event, volunteer, join a
club, tell a friend, share our
Newsletter.
Please get involved.

Gala Update

by Jody Paglia



November 7, 2019

And join our Honorary Chair Pat Civitate
For our 5th Annual Fundraiser Dinner
"An Evening in Puglia"
benefitting the

Italian American Cultural Center of Iowa
We will be featuring the diverse and rich cuisine from
The Apulian Region

known for burrata, taralli, orecchiette and of course some incredible wines!
Wakonda Club

3915 Fleur Drive, Des Moines

Cocktails 6:00, Dinner 7:00

For more details please contact Jody Paglia at paglia@iaccofia.org
A Presto!!

The gala team has been working away to make the 5th annual prima dinner even
more special. Each year we add a bit more fun!

Our guest chefs from Italy have planned a menu that reflects the rich cuisine of
the Apulian region. In addition there will be a cocktail hour with wine and
antipasti. A live model for photographs, an accordion player for your musical
enjoyment, raffles, and more, promise to make this a night to remember.

The Italian American Cultural Center of Iowa will offer classes on November 2nd
and 3rd in connection with our gala. Participants will have the opportunity to
make cookies and pastries unique to the Apulian region.

For more information about the classes, please contact Jody Paglia at
paglia@iaccofia.org.

Around The Center

By Patricia Civitate

Bell'Italia Children's Day Camp

Children who will be entering grades 2 thru 6 in the fall are invited to attend this year's Bell'Italia day camp. The camp will be held Monday, August 5th thru Friday, August 9th from 9:00 am to noon each day.

During the week the children will experience "being Italian" through language, music, dance, arts and crafts, sports and games and cooking.

Cost of the day camp is \$40.00 for the first child and \$35 for each additional child in their family. Class size is limited and an early registration is suggested. To register or to obtain additional information you can call the camp director at 515-250-8804.

October Is Italian Heritage Month

Columbus Day Dinner

This year's Columbus Day dinner will be held in the banquet hall of the Italian-American Cultural Center of Iowa, 1961 Indianola Ave. , Sunday October 13th. Doors open at 5:00 pm and dinner will be served at 5:30 pm.

To make THE REQUIRED RESERVATIONS contact chairman Randy Prati at 515-321-8941.



Outstanding Citizen Award

Nominations are now being accepted for the Outstanding Citizen of the Year Award. This award is presented to:

- 1) An Italian-American, living or deceased, who has contributed to the betterment of the community by his/her contributions, or
- 2) Any individual, regardless of nationality, who has contributed to the betterment of the Italian-American community.

Potential recipients must be nominated in writing by sending a letter to the Board of Governors of the Italian-American Cultural Center Of Iowa. The letter should include the name and address of the nominee, along with a listing of the organizations he/she has been or is currently a member of. A list of contributions the individual has made to the community should also be included. Entries may be mailed or brought to:

Outstanding Citizen Award c/o Italian-American Cultural Center of Iowa
1961 Indianola Ave., Des Moines, IA, 50315.

Deadline for submitting entries will be September 16th. Presentation of the Outstanding Citizen(s) Award(s) will take place during the program at our Columbus Day Dinner.

Memorial Observance

The 81st annual Christopher Columbus Memorial ceremony will take place Monday, October 14th at 11:00 am. Participants will include the Bellizzi-MacRae American Legion Color Guard, the 4th Degree Knights of Columbus, this year's festival queen and members of Gruppo Il Trattenimento Italiano Folk Dancers.

Those who would like to walk in the short procession to the statue, located on the south lawn of the capital, should meet at 10:45 am in the parking lot immediately north of the area.

Lecce Cathedral

Originally built in 1144, it was restored in 1659-1670 and had a five story bell tower built next to it. Located in the city center, it is dedicated to the Assumption of the Virgin Mary and is the seat of the archbishop of Lecce. The façade is considered to be a masterpiece of Baroque art.

The bell tower was constructed in 1661 to replace the previous Norman bell tower that had crumbled. It has a square shape and is made up of five tapered levels with the top four floors having a window on each side and a balustrade going around the perimeter. It offers views of the Adriatic Sea and on clear days even the mountains of Albania are visible.

The interior has a Latin cross plan with the central nave covered by a wooden ceiling. The cathedral contains twelve side chapels, each with its own altar.

Other churches include Santa Irene, San Matteo, Santa Maria degli Angeli, Santa Chiara, and San Francesco della Scarpa.

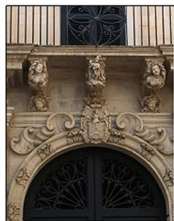
Triumphal Arch

One of three gates to enter Lecce's historical center. It was built in honor of Charles V in 1548.



The Column of statue of St. Oronzo (Lecce's patron saint) was given to Lecce by the nearby city of Brindisi because Saint Oronzo was reputed to have cured the plague in Brindisi. The column was one of a pair that marked the end of the Appian Way, the main road between Rome and southern Italy.

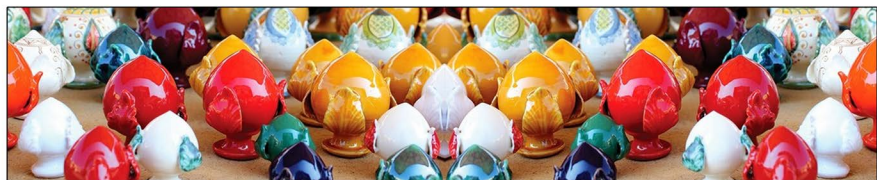
Here are some additional photos showing details of Lecce from my trips to the Puglia region.



Lecce has a Roman amphitheater that was built in the 2nd century. It can seat more than 25,000 people and is now half-buried due to other monuments that were built above it over the centuries. However, the theatre is currently used for different religious and arts events.

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I hope to have piqued your interest in this region of Italy and look forward to sharing more information about Puglia in the coming months. Thank you for your continued support of the Italian American Cultural Center of Iowa as we spread the Italian culture throughout the community.



Getting To Know Puglia

Grottaglie, located in the Taranto Province of Puglia, is famous for its 'artigianale' pottery. It is steep in history and tradition which dates back to the 17th Century. Grottaglie pottery is so renowned that it has been awarded a D.O.C (Denominazione di Origine Controllata).

The abundance of red clay in the area promoted the production of pottery more than a thousand years ago. Over time an increasing number of ceramicists settled along the Saint George ravine, setting up their studios and kilns in natural caves. This is the "District of Ceramics".

The rich red clay was first used to make the necessary vessels for daily life. Pitchers, jars and urns were handmade to carry or store water, wine, oil, vinegar and food supplies. This is actually the origin of the "*capasone*" a large jar that was used to store the excellent wine produced in the area and could hold up to 53 gallons. No household could do without one or more *capasone*.



The antique ones are today precious collectors' items and decorate the gardens and the Masserie, charming white flat-roofed houses.

Today Grottaglie craftsmen make by hand mostly dinnerware and decorative ceramics, some of them really unique, like the "*Pupe con i baffi*".

These were produced to honor a local man who rebuked the selfish wishes of the French Prince. The Prince decreed that all new brides, had to spend their wedding night with him. One young man decided to put an end to this 'law' by dressing up in his wife's wedding dress and presenting himself to the Prince. Armed with a knife, he went to assassinate the Prince. However, he was soon arrested because, in his haste, he forgot to shave and his disguise was revealed. Thus, we have the "bearded bride".

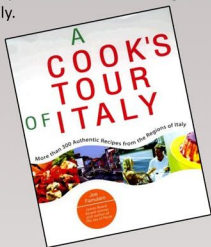
Pumi are infamous in Grottaglie and throughout Puglia. They are bud shaped ceramics, with a small teet at the top, that rest on acanthus leaves. This *pumi* is unique, handcrafted and beautiful decorated in Grottaglie.

They have many symbolic meanings: good luck, immortality, prosperity, fertility, and it is believed that they protect the house from evil spirits. This is why they are often placed on the corners of balconies and into homes to ward off evil and // *Malocchio*, or the evil eye. That's why no family can do without a set of *Pumi*!



In Our Library

Are you interested in finding more recipes from the regions of Apulia and Abruzzi that were celebrated at this year's Italian Festival? We have a cookbook that can help you do just that. It's called *A Cook's Tour of Italy*. This book by Joseph J. Famularo, contains more than 300 authentic recipes from the various regions of Italy.



From the region of Apulia you can find recipes for potato and zucchini soup, shrimp in olive oil and lemon juice with rosemary, as well as one for roasted figs with almonds and chocolate.

From the region of Abruzzi you can find recipes for spicy polenta with cheese, pineapple ice with strawberry sauce, fisherman chowder, and frittata with pancetta pasta and peas.

Other mouth-watering recipes found in this book are artichokes cooked in a saucepan from Rome, kale soup in the Tuscan style, chocolate mocha ricotta cake from the Italian Riviera, and The Doge's Rice and pea Soup from the Veneto region.

This book lists various restaurants that can be found in the different regions that you might want to check out if you're lucky enough to be a visitor in one or more of the regions.

Please stop in and give this book a look. You could even check it out to find something special to try for a special meal.

Ferragosto - Or Why Italy Closes in August



Have you ever wondered why August is the "ghost month" in Italy? Why the cities empty and everyone flecks to the beach? There is a historic reason for this ever-so-predictable Italian habit of taking holiday in August.

Ferragosto - The Roman Holiday

The first incarnation of the August vacation was instituted by Caesar Augustus. The Roman emperor decided to link up the various festivities that took place throughout the month to create a longer period of rest from the year's labors. The tradition of *feriae augusti* dates back to 18 BC, so you see that it is pretty much instilled in the Italian DNA to vacate the city for the month of August and vacation!

The Feast of The Assumption

Following the Roman Empire, during the Christian period the celebrations became focused on the church's institution of August 15 as the date of the Assumption of Mary into heaven. As it also coincided with the heat and the desire to go either into the countryside, to the seaside or to the mountains, a few days before and after became traditional for a *scappata* (a getaway). Even if people stayed home, the holy day of August 15 was a *fiesta* to be observed, with a day before or after being connected with other religious observances and civic events. It is still a national holiday and people frequently create a *ponte* (bridge) by taking off days before and/or after to make a longer holiday period.

Ferragosto & Fascism - The August Holiday in Modern Times

The August desertion of the cities didn't really take hold until Fascism. Mussolini had organized summer camps for kids, called *colonia festiva*, where children could go to the sea or the mountains, for fresh air, recreation and sports. The week-long camps were extended to various parts of the country.



Then they started to organize for adults to go for a few days, in conjunction with the labor unions' cultural and recreational programs, for parents to go pick up the kids, stay a few days, and giving families the opportunity for down-time and relaxation. Rail tickets were steeply reduced. Even families whose children didn't go to the *colonia festiva* started to take advantage of this great deal - hop on a train at a low cost, take along a sack lunch, go splash in the sea.

The idea of a family vacation over the August holiday caught on, and gradually extended from just a few days to a week or more. Offices closed; official business was put on hold. Since many people couldn't conduct business as usual, they also decided to close shop, too. And thus, a tradition was instilled.

Today, the most popular time to go on vacation is the week of *Ferragosto*. Even if they don't go on holiday per se, they'll still go out into the country for a picnic or a big organized lunch with family and friends. The reality is that much of August is now the "holiday period" and so shops and restaurants will close for a week or two at some point. Offices suspend work, professionals shutter their studios, even doctors leave their practice to pack themselves onto the beaches!

So you see, there is a reason Italians cling to their *feriae augusti* tradition!

Ancient Summer Recipes From Around Italy

Bronzino Panzanella (Central Italy)

Panzanella is a salad dating back to the 16th Century. The most popular ancient recipe is that of the Florentine painter, Agnolo di Cosimo di Mariano (1503-1572), known as Bronzino. Besides painting, he loved poetry and left verses such as the Ode to the Onions!



Ingredients

2 cups of stale toasted bread, sliced	6 basil leaves
2 red onions	1 bunch of arugula
2 cucumbers	2 tablespoons of red wine vinegar
1 bunch of purslane or spinach	3 tablespoons of extra virgin olive oil
	1 pinch of sea salt

Soak the slices of stale bread in fresh water for 10 minutes. Squeeze the bread well eliminating all the water, then break up the bread and place in a large bowl. Slice the onions finely, peel and slice the cucumbers. Wash the arugula, the basil and the purslane or spinach, dry well and chop coarsely. Add all the vegetables to the bread and season with oil, salt, pepper and vinegar. Mix well and leave to rest for half an hour before serving.

Paccheri with fresh tomatoes & ricotta (Southern Italy)

Paccheri derives from the ancient Greek founders of Parthenope (now part of modern Naples), translating loosely as “hand full” given the large tube-shaped pasta. This recipe includes one of Italy’s best summer gifts, fresh tomatoes, and the delicious ricotta cheese.



Ingredients

2-1/2 cups of paccheri pasta	2 oz of extra virgin olive oil
2-1/4 cups of tomatoes	1 garlic clove
¾ cup of ricotta	1 oz of red hot chili pepper
8 anchovies in oil	1 oz of table salt

Bring water to boil in a fairly big pot. Heat the oil in a deep frying pan and fry the garlic until it becomes golden, then remove it from the pan and turn off the heat. Add the anchovies and break them up with a wooden spoon. Wash the tomatoes, cut them in half and remove the seeds. Then cut them into cubes and add them to the pan. Turn on the heat and cook them until they have become soft. Add a good pinch of salt to the boiling water and cook the pasta for 14 minutes. Transfer the drained pasta to the pan, turn on the heat and stir-fry the pasta for a couple of minutes. Serve into the plates and season with spoonfuls of ricotta cheese previously smoothed and the finely ground chili.

Zucchini & Rice Tart (Northern Italy)

This recipe combines a typical dish from Liguria, the Torta di Riso (or rice pie) with another typical product from northern Italy, rice from Piedmont’s Po Valley.



Ingredients

1-1/3 cup of white all-purpose flour	1 shallot
1 cup of warm water	2 cups of green peas
¼ cup of olive oil	2 cups of Swiss chard
2 teaspoons of table salt	½ cup of Carnaroli rice
2 cups of summer zucchini	2 teaspoons of table salt

Blend together the flour with the warm water. Add the oil slowly and create a ball of dough. Leave it in fridge or out for about 30 minutes. Divide the dough in two parts: one will cover a pan and the second one will cover the whole pie.

Boil the chards in one pan; sauté the zucchini with shallot in a second pan; and cook the peas in a third pan. When all vegetables are done, add salt, mix together and add them to the pan covered with the dough. Spread the raw grains of rice all over the tart and then cover the whole pie with the remaining dough. Finally, bake for 40 minutes at 350°.

Passeggiata or Pellegrinaggio?

by Jody Paglia

One of my favorite parts of the Italian culture is the art of the evening stroll. In Italy it is commonplace to take a walk, *fare una passeggiata*, after the evening meal or Sunday lunch. Young and old alike take to the streets. The long warm summer nights are a prime time to take part in this ritual. It is a time to see and be seen and they do it with style. So if you want to walk like an Italian, dress up a little, and take it slow and easy. The social aspects of the walk are equally as important as the steps themselves. It is a time for flirtation, the sharing of gossip, window shopping, and gelato of course!

If a more serious walk is what you seek, you may want to make a pilgrimage, *fare pellegrinaggio*. A pilgrim, *pellegrino*, is defined as a person who journeys to a sacred place for religious reasons. Pilgrims have traversed the Italian countryside since the middle ages.

Via Francigena is the ancient route that in medieval times, connected Canterbury to Rome and to the harbors of Apuglia.

Sigeric the Serious, archbishop of Canterbury, first walked this route at the end of the 10th century, from the Cathedral of Canterbury all the way to Rome.



While the entire route is approximately 1900 km, the Italian portion of the *Via Francigena* is around 1000 km long. It starts from St Bernard's pass in the Alps and from there the route travels down into the Aosta Valley, the Apennines, Tuscany, Lazio and finishes at Vatican City. A few thousand pilgrims make this trek each year. The journey involves the completion of the pilgrim credential. A stamp is obtained at each stop along the way. The completed credential is then presented at the Vatican to receive testimonium.

While the *Via Francigena* has not achieved the same level of popularity as the *Camino di Santiago*, its Spanish counterpart, this is something that the Italian government and other organizations seek to change. Since 2009 a concerted effort has been underway to promote and develop this attraction.

In April 2016, the European Institute of Cultural Routes approved a project for extending the *Via Francigena* in Southern Italy. This phase, *Via Francigena del Sud*, adds another 800 km and takes the traveler from Rome to the port town of Brindisi in Apuglia. This section is less traveled and more rustic than the Northern section. Ancient travelers set sail for the holy land from the harbors of Apuglia, so it was only fitting that this section be added to complete the journey.



So get out there!

Maybe you can get started with a casual *passeggiata* and who knows where it may lead, perhaps even a *pellegrinaggio*!



How To Share Your Family Research With Others

by Kathy Foggia

Chances are not everyone in your family will be as interested in the genealogical information you have worked so hard to compile as you are. In fact, you might even come across the occasional “why do you care about them? They are just dead people.” That is the comment I get from a very close family member! Even though not everyone will be as fascinated by your grandfathers’ census record as you are, you can still share your work and make it interesting to the non-genealogist to ensure your family stories and history will be passed down.

One way to do this is to post your family tree in an online database. Your immediate family would have access to it plus there may be people searching for your family that you don’t know of.

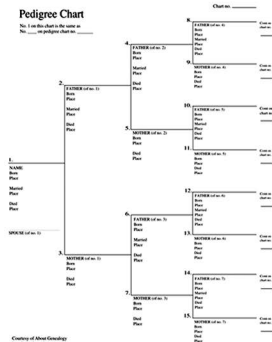
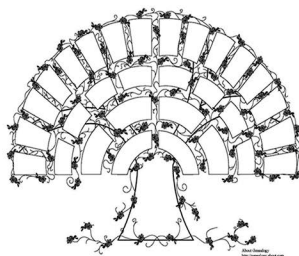
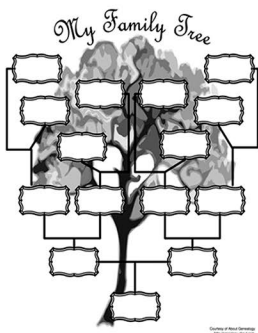
FAMILYSEARCH.COM is a free website where you can add your family tree to 200 million trees already posted there. It is the Mormon church genealogy website, but it is not restricted to Mormons.

ANCESTRY.COM is a fee-based website where you can post either a public member tree or a private member tree.

Making a family photo book with some family history photos and documents you have found. Include them in a story of your ancestors coming from the old country and how they settled in America. Some of the companies that you can use to make these story books online are Mixbook.com, Shutterfly.com, and Snapfish.com to name a few. They print them and mail them to you.

Make a recipe book of your favorite family recipes. Include family photos and some historical family documents to tell a story to go with the recipes. These can be made online also at HeritageCookbooks.com, and Shutterfly.com. It is a good way to remind family of their ancestors and keep the family recipes alive.

Another way to share with family is to print a family tree. Here is a link to 3 free family tree charts:
<https://www.thoughtco.com/free-family-tree-charts-4122824>. Two are interactive, so when you go to the link you can type your information right on the forms then save the form and either email it to family members to print or print it yourself to send. The interactive forms require only the free Adobe Reader (for PDF format). The third form is a 5-generation pedigree family tree fan chart.



Be the storyteller in your family, if there isn’t already one. They aren’t just dead people! They have a story to be told, and traditions to be passed on.

Thank you for your support.

MEMORIALS

We Reflect and Remember

Mary Russo
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Sister JoAnne Talarico
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of Iowa.

Italian-American Cultural Center of Iowa
1961 Indianola Ave, Des Moines, IA 50315

100 Best Things To Do In Italy

by Jen Miller

Eighth in a series of the best places to visit in Italy.



58. The Pantheon

The best-preserved of Rome's monuments and one of the most frequently visited, this 2000 year old Doric temple is still in use today as a church and has been since the 7th century. Commissioned by Marcus Agrippa and completed by Hadrian around 126 AD, it came to be viewed as such a classic example of Roman architecture that it has been copied all over the world.



59. Carnival

Venice Carnival probably started in 1162 and was made official during the Renaissance, was stamped out by the French when they invaded Venice in 1797 and was only resurrected in 1979. Since then, it has become famous throughout the world for masked shenanigans in the month leading up to Lent.res.



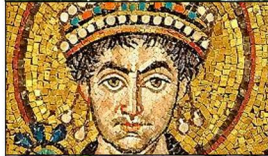
60. Abano Terme

The thermal water of Padua in the Veneto region of northeast Italy, has made it a spa and wellness resort for the past 2000 years! Legend has it that Hercules and his cohorts bathed in the water and felt so miraculously restored that they no longer wished to return to Greece, dubbing the spring "Aponon" ("that which relieves pain"), which gives the town its name.



61. Bioparco di Roma

Rome's famous Biopark has much in common with a safari park – there are no bars, and animals are kept very much in concord with their natural habitat. Located in the Villa Borghese in central Rome, this lush natural zoo plays an important role in rescuing rare animals from extinction, successfully breeding the white collar Mangabey and Kleinmann's tortoise, amongst others.



62. Byzantine Mosaics

Lovers of Byzantine art and architecture will be amazed at how much of both are to be found in the lesser known town of Ravenna, which despite its relative obscurity was the capital city of the Western Roman Empire, then of the Ostrogoths, then of Lombardia and, in more modern times, of the Province of Ravenna. Small though it is, Ravenna has no less than 8 monuments listed as World Heritage Sites.



63. Verona

Perhaps best known as the backdrop of three Shakespeare plays – "Romeo and Juliet", "The Taming of the Shrew" and "Two Gentlemen of Verona" – the city of Verona in the Veneto region of northern Italy has roots going back to at least 300 BC and has been a tourist destination for a number of centuries, attracting such distinguished visitors as Mozart and Goethe. Juliet's balcony and the houses of Montague and Capulet (genuinely rivalling families in the 1300s with the names of "Capuleti" and "Montecchi") are among the best-visited.



64. Cinecittà Studios

Dubbed "Italy's Hollywood", the Cinecittà Studios in Rome were founded in 1937 by Benito Mussolini to promote Italian films, but also inarguably for propaganda purposes. Many famous Italian and international films have been shot there, including "La Dolce Vita" (1960), Zeffirelli's "Romeo and Juliet" (1968) and Fellini's "Casanova" (1976), as well as Mel Gibson's "The Passion of Christ" in more modern times.

Continued next month



Grazie a tutti!

We hope you enjoyed our tenth annual Italian-American Heritage Festival of Iowa while learning something that you might not have known about our rich Italian-American culture.

The three groups responsible for your experience at our festival - the Italian-American Cultural Center of Iowa, Society of Italian Americans, and Societa' Vittoria Italiana - work as one in bringing you a look and a taste of what makes our culture so unique.

Through the food and drink you enjoyed, the historical displays you visited, hopefully you learned something about yourselves and your ancestors.

We also thank our sponsors, our entertainers, our volunteers, our vendors, and the leaders of the three great organizations that staged this wonderful event.

We'll be back bigger and better next year. If you have ideas for our 2020 event, please pass it along. We're a close-knit, yet very open-minded community. We're open to new ideas. Give us a call - and thanks for your patronage.

2019 Festival Committee

James Hamm
Alicia Cosimo
Lesla Blasco
Londo Vivone
Rick Tower

Steve Utterson
Patricia Civitate
Frances Graziano
Therese Riordan
John Tyler

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Downtown Des Moines
Gartner Family Fdn.
IMT Insurance Co.
Iowa Beverage Systems, Inc.
Knapp Properties
Noah's Ark Ristorante
Polk County
The University of Iowa
Pappajohn Education Ctr.

Bankers Trust
Deere & Co.
FuseDM
Graziano Brothers, Inc.
Iowa Assn. of Independent
Colleges & Universities
Kyle and Sharon Krause
Family Foundation
Prairie Meadows
TruBank
West Bank

Capital City Fruit
Des Moines Area
Community College
Green State Credit Union
Iowa State Bank
James & Lesla Blasco
Donald F & Charlene K
Lamberti Foundation
Sheri Sarcone Avis Horner
Tumea & Sons Restaurant

Our Vendors

Scimeca's Italian Sausage
Collins Community Credit Union
Indianola Glass Creations
Tumea & Sons Restaurant
Henna by Maggie
The Acri Company
Rita's of West Des Moines
Society of Italian-Americans
Thrive Family Chiropractic

Mama Lacona's Italian Restaurant
Sugar Daddy's Lemonade
Got Dough
Ausillio Peppers
Over The Top Ice Cream
Leaf Filter
Barrata's Restaurant
Key Potential Chiropractic

Chocolaterie Stam
Yanni's Grill
Cosi Cucina Italian Grill
Scornovacca's Ristorante
Coco & Nini's
Vero Chiropractic
Centro
Usborne Books and More

Gruppo Il Trattenimento Italilano

VIVA L'ITALIA

My, how the time goes by. It seems like only yesterday that we started our intense practice preparations for the 2019 Italian-American Heritage Festival of Iowa. And before we knew it we had finished the last dance of this year's performances. We must admit that dancing at the Italian festivals for almost 50 years has given dancers of our group and those before us, a sense of real accomplishment. Each year the dancers present "something old and something new", kind of like what happens at weddings. And speaking of weddings, this year our show on Friday night included a fairy tale of two young lovers who met while dancing at such a festival and eventually married. The audience was able to join in the festivities as the couple y danced, and at the wedding listened to soloist Marena Bonanno, who is a member of their dance group sing the lovely "*Caro Mia Ben*", (Dearest, My Beloved). The couple, along with their attendants, danced the traditional "*Nastro d'Amore*," a wedding ribbon pole dance. The dancers then chose partners from the audience to join them in a grand march which concluded with everyone celebrated the occasion as they danced the *Tarantella Napolitana*. A great way to end the night of festivities. .

Ladies of the adult group enjoyed dancing this year in new costumes. After performing several years in their bright red skirts with white lace aprons they chose skirts that were teal blue in color with black lace aprons. They also wore colorful fringe-trimmed shawls for some of their dances.

NEXT ON THE AGENDA

Now that the festival is over the dancers are looking forward to attending the annual Italian Folk Art Federation of American conference which will be in late September. This year the event will take place in Milwaukee, WI. We look forward to the conference each year as we renew old friendships and make new friends. Attendance of the conference is an opportunity also for us to learn new dances that we will add to our programs in the festival next year. We will also have an opportunity to perform before a whole new audience.

RAGAZZI DANCERS

The children of the Ragazzi group had a great time dancing on the Heritage stage again this year. Many of the children have been dancing for several, years and enjoyed presenting a couple of new dances. Dancers for the festival this year were Mattix, Owen and Madelyn Benefi and little brother Oliver who just join the group this summer. Also dancing were Violet Daugherty, Abby and Meredith Hendrickson, Addie, Olivia and Angelo Leto, Kolton and Jackson Rice, and Josephine, Mia and James Scigliano, We were sorry that Dominic Carlino and Paige Ebert could not be with us for the festival this year. The boys of the group also had new shiny white shirts this year. No hand-me-downs for them this year.

PLEASE NOTE: Membership is always open for participation in both groups. There are no dues and costumes are provided. For additional information or to sign up please contact Patricia Civitate, director of the dancers at 515-250-8804.

ITALIAN AMERICAN WOMEN OF IOWA (IAWI)

*******NO MEETING IN AUGUST*******

Belle e Forti Le Donne Italo-Americane (Beautiful Strong Italian American Women)

Wow what a wonderful festival thanks to all the volunteers that helped out and a special thanks our ladies who stepped up and help around the festival grounds. **NO AUGUST MEETING**, enjoy the rest of your summer and get the kiddo's ready for school.

Lisa Vivone Cruchelow, President

THANKS LADIES "YOU ROCK"

I wanted to say thanks to all of the IAWI ladies for all that you do throughout the year thus far. We have donated items to YESS, Ronald Mc Donald House, Orchard Place, Ken Eaton Foundations Blessing Bags, Crafts for the Festival, donated gift cards to the Festa Mama Mia & Queen contest. With the Polk County \$5k grant we were able to help many families and children. Also, we donated bake goods for the St. Anthony's fish fry.

SEPTEMBER MEETING

We will be meeting at Bordenaro's Pizza off of SW 9th at 6pm. Everyone is on their own for food and drinks.

ELECTIONS

We are holding elections in Nov. so if you have attended 6 meetings then you can run for office.

HAPPY BIRTHDAY TO...

Audra Hutton 8/9, Toni Casber 8/10, Dee Dee Underwood 8/19, & Jeanne Knight 8/20

ANNIVERSARY CONGRATULATIONS TO...

Michelle & John Murrow 8/5 (24 yrs), Joanne & Frank Caligiuri 8/7 (48 yrs), Lupe & Larry Babcock 8/24 (56 yrs) Raymonda & Enery 8/24 (56 ys) and Elizabeth & Tim Houge 8/30 (34 yrs)

REMIDERS:

No August Meeting

September Meeting 9/24 at Bordenaro's Pizza

October Meeting 10/22



Societa' Vittoria Italiana

Next Men's Meeting September 15th @ 2:00 pm

MONTHLY MEETING: We would love to see your faces! Haven't been to monthly lodge meeting in a while? Please mark your calendars and join us! We invite fresh ideas and involvement. New meetings start in September

LODGE OFFICERS: Inspector General – Bill Magnani, President – Jim Forneris, VP- AJ Forneris, Orator-John Natale, Treasurer-Rick Hutcheson, Financial Secretary-Squire Hutcheson, Recording Secretary-Rob Fiori, Auditor-Jim Blasco, Benefits-Jim Tazzoili, 1st Sergeant-Rick Gentosi, 2nd Sergeant-Roger Fiori, Inside Sentry-Louie Butell, Outside Sentry-George Thompson.
LODGE TRUSTEES: John Natale, AJ Forneris, Roger Fiori, George Thompson, Rick Hutcheson, Randy Prati, Aldo Lombardi, Bill Magnani, Ted Gentosi

FESTIVAL: Thanks to all attended and helped at this year's festival

LODGE FAMILY PICNIC: This year's family picnic is August 25th starting at noon. This is a great time to socialize and meet members and their families. Food will be provided. Bring your Bocci ball skills, the court will be hot!

LODGE WEBSITE: We are in the process of upgrading our lodge website. Look for advancement.

SHELTER: The shelter area is available to Lodge & Auxiliary Members and their families for picnics and other social gatherings. Remember to contact AJ Forneris at 515-971-6711 to reserve the shelter area. Also, the bocce ball court is available for play and there is a fire pit for your enjoyment.

ORDERING LODGE APPAREL: Squire Hutcheson has made arrangements with Adventure in Advertising offering Lodge & Auxiliary Members through a secure website to purchase apparel (polo, T-shirts) with the Lodge logo on it. To obtain a user ID or for more information please contact Squire at 515-577-4283 or email him at squire@squireweb.net.

HAPPY MAY, AUGUST & SEPTEMBER BIRTHDAY WISHES TO OUR MEMBERS: Ned Chiodo, Kevin Brooks, Chad Chicoine, Dominic Fontana Jr, Paul Gits, Charles Van Houten, Jeff Anderlik, Ryan Stefani, Jason Pirtle, John Natale, David Van Houten, Jeremy Brooks, Steven Walker, Mark Campbell, Mark Gibbons, David Steele, Alex Battani, Brian Rodenkirk, Dominic Berardi, Rob Fiori, Mario Medici, Kenneth Magnani, Spencer Fontana, John Romitti.

Buon Compleanno

MARK YOUR CALENDARS:

September 15th – Men's meeting
October 20th – Men's Meeting
November 17th – Men's Meeting
December 15th – Men's Meeting