



# NEWSLETTER

Vol. 35 Issue 5

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October/November 2019

## 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

*"La Pizzica" and Puglia*

*Ciao a tutti!*  
Hello to you all!

*Allora siete pronti?*  
Are you ready?



Our gala committee has been hard at work finalizing the details for our annual gala fundraiser dinner showcasing the culture and cuisine from the Puglia region. Tickets are on sale now and are quickly selling out. Please contact Jody Paglia at [paglia@IACCOFIA.org](mailto:paglia@IACCOFIA.org) or visit our web site at [www.iaccofia.org](http://www.iaccofia.org) as tickets are selling fast.

Here is some additional information on a fun aspect of the culture of Puglia:

The word pizzica in Italian generally translates to itchy, as in "mi pizzica questa puntura di zanzara" which means, my mosquito bite is itchy. However, as one enters the Puglia region in Italy, it rises to a whole new level. The pizzica dance has become one of Italy's most famous and enjoyable folk dances. The music that accompanies this dance is primarily made up of tambourines and hand accordions, but can also include violins, guitars, and flutes. Additionally, singers will chant tarantella songs as dancers jump and twirl to the music, surrounded by a circle of spectators who clap and chant. Both the pizzica and tarantella traditions are surrounded by religious and mythological beliefs that have fascinated people since the 1100's.

According to popular belief, a disease called tarantismo was caused by the bite of the tarantula spider during the summer months and usually to women during the harvest. The tarantula's venom would cause epilepsy that would lead to profuse sweating and palpitations. Back in the early days, medicines didn't exist to treat epilepsy and palpitations. Traditional treatments had no effect. However, anyone affected appeared to move hysterically to the rhythm of the local tambourines. It was thus considered a therapeutic remedy against tarantismo and the pizzica dance was born.

During this dance, women would wave scarves and wear wide skirts and let their hair fly loose to express their femininity. Tradition states that the affected women would dance for hours and even days and they would eventually collapse to the floor, exhausted by fatigue, but hopefully cured. They would then be taken to the city of Galatina (near Lecce) to the St. Paul chapel where they would drink holy water and be healed by the Saint.



## Dates To Remember

### Meetings:

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:

Oct 13 Columbus Day Dinner  
Oct 14 Columbus Memorial  
Nov 2-3 Cookie Classes  
Nov 7 An Evening in Puglia  
Dec 8 Santa Lucia Celebration  
Jan 1 Subscription renewal for  
2020 Newsletter

## Friends of The Center

Society of Italian Americans  
[www.siadm.com](http://www.siadm.com)

Societa' Vittoria Italiana  
[www.vittorialodge.com](http://www.vittorialodge.com)

Italian-American Women of IA  
[www.italianamericanwomenofiowa.com](http://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.

## Outstanding Citizen Awards

We are pleased to announce that this year's selections for awards are Jennifer (Eaton) Bertagnoli and Loretta Tursi Sieman. Presentations 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 14 at 11:00am. Those who would like to walk in the short procession to the Christopher Columbus Monument, located on the south lawn of the capital, should meet at 10:45am in the parking lot immediately north of the area.

# CELEBRATE *with us* Columbus Day Dinner



Sunday, October 13th

5:30PM \$35 pp

Doors open at 5:00pm

1961 Indianola Avenue  
Des Moines IA

For reservations:  
Randy Prati (515) 321-8941  
Advanced reservations required

## Winners with Italian Connections

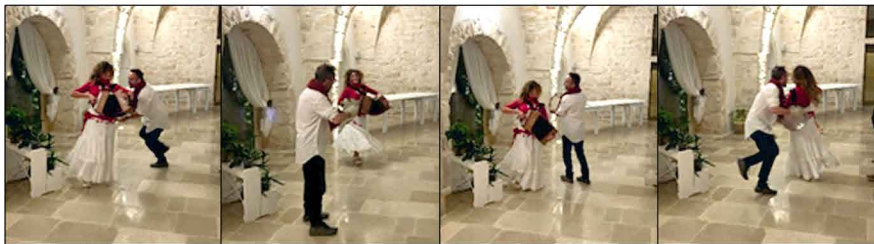
On Wednesday, August 28th, Catch Des Moines held their annual celebration and recognition ceremony on the square in Ankeny. The goal of this event was to recognize and celebrate the year's success in the Metro area in the area of leisure and travel. Those who won awards were said to make the Greater Des Moines area a better place to visit, live and work. Two of this year's award winners have connections to the Italian community.

Exile Brewery was recognized as a Catch Des Moines Partner Champion because of its support in promoting tourism efforts in Greater Des Moines.

Centro was chosen as the Restaurant of the Year as one of the Visitor Choice Awards.

The Italian-American Cultural Center of Iowa congratulates all of this year's winners. Visit [www.catchdesmoines.com](http://www.catchdesmoines.com) for a complete list of the winners.

Here are some personal pictures I took on my frequent tours to Puglia:



Today, the tarantismo no longer exists. Nevertheless, it has given life to its namesake and pizzica dance. It is very popular in the Puglia region. Locals, as well as visitors participate. Recently photos of the pop singer Madonna have shown her dancing the pizzica. The locals there stated that "she just had a little too much wine." The town of Galatina still celebrates the Night of the Tarantula Spider (La Notte della Tarantula) on June 29th as the largest festival dedicated to la pizzica.

I hope I have inspired you to learn more about the "pizzica" and the Puglia region in Italy.

Thank you for supporting the Italian American Cultural Center of Iowa as we spread the Italian culture throughout the community.

## Around The Center

By Patricia Civitate

The children attending this year's Bell'Italia Summer Day Camp decided to go to Italy to "get a job". When they arrived on Monday morning, each camper filled out a job application stating their name and vital personal information. They continued by listing things they were good at and what kind of a job they would like. Among the jobs selected were chef, artist, farmer, doctor, fisherman and fisherwoman.

Each day of the week included sessions in the Italian language, arts and crafts, folk dancing, and sports and games. Campers began each day by coloring pictures for their notebook dictionaries. These color-by-number pictures helped them identify the colors in Italian.

Hands-on cooking is always a favorite with the campers. This year they made pasta dough from scratch for shrimp scampi and bread dough for pepperoni bread. They also enjoyed fruit and vegetable salads and made Under the Sea graham cracker treats. Language skills were challenged with games of I Spy and Ball Toss. They also practiced with language flash cards and played Tombola, an Italian form of bingo. The campers also learned four different folk dances.

Make-believe Euro coins, were awarded for various contests and skills. These coins were used to purchase items from the Mercato on the last day of camp.

In September, board member Therese Riordan joined me in presenting an Italian Childrens Summer Day Camp workshop at the Italian Folk Art Federation of America annual conference. This year the conference was held in Milwaukee, WI. Attendees not only received information on organizing and conducting a day camp they also enjoyed taking part in various suggested activities. This included a Palio horse race, grape stomping contest (with purple and green balloons), and how to make individual servings of ice cream in plastic bags. They also played language word games; I Spy, Ball Toss and Tombola.

The annual day camp is open to children entering grades 2-5 in the fall. The date usually falls on the second week of August. If interested feel free to call Mrs. "C" at 515-250-8804 to leave your name and phone to be contacted next year.

## A sincere thank you to. . .

Frances Graziano for her generous donations of cookware and assorted kitchen items.

The following volunteers who are responsible for assembling, folding, stuffing, labeling, writing, proofing, designing, posting and printing each issue of the NEWSLETTER:

Frank and Joanne Caligiuri  
Amy Gentosi Copley  
Mary DeFazio  
Joyce Leto  
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Angie Zenti  
Kathy Foggia  
Jeri Chiodo Sinwell  
Patricia Civitate  
Therese Riordan  
Susan DeFazio  
Jody Paglia  
Paolo Bartesaghi

### Our Gala event organizers:

Frances Graziano  
Angel Grubb  
Soozie McBroom  
Jody Paglia  
Loretta Sieman  
DeeDee Underwood  
Margaret & Luca Berrone

Amy Worthington for her donation of the limited edition artwork, "Androne, Lecce"

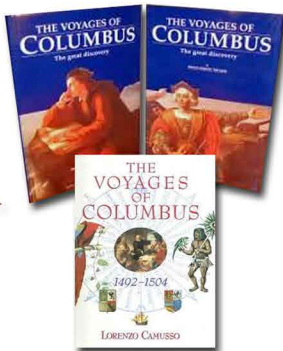
## In Our Library

*"In Genoa, an ancient and noble city, was born Christopher Columbus, son of common people, and as is the custom in Genoa, he went to sea".*  
- Battista Ramusio



This quote was taken from "Navigations and Voyages", a 16th Century anthology, written by Battista Ramusio. It is a simple description of Columbus, who became an experienced seaman and who Italians honor in October as a part of Italian Heritage Month.

Often Christopher Columbus is celebrated only for the discovery of America, but it is forgotten that he made a return trip, as well as navigating many other voyages. Information about his other voyages, discoveries, and the settlements he established, can be found in books available in our library; "The Voyages of Columbus 1492-1504", by Lorenzo Camusso and the two book set, "The Voyages of Columbus, The Great Discovery", by Paolo Emilia Taviani.



"The Voyages of Columbus, 1492-1501" chronicles Columbus' voyages during that time. Some of the places he visited included Cuba, Dominica, Trinidad, Costa Rica, and Jamaica. The book explains what the world was like during that time and some of the interactions he had with the natives of those countries. It also has inset boxes giving information about why these journeys were made and what was found in the places he visited.

The two-book set "The Voyages of Columbus, the Great Discovery", lists the heroic moments of the Columbus saga.

Much historic research went into the writing of these books and new information was gathered by persons who went on fact finding missions. The books contain many colorful illustrations to help the reader gain visual knowledge of the information provided.

Both books are available for check out from our library. They will help you learn more about the accomplishments of Columbus as we celebrate during Italian Heritage Month.



A Taste of Puglia  
Cooking Classes  
Italian American Cultural Center of IA



Transform these special ingredients into the rich cuisine unique to the Apulian Region of Italy.

Come learn, laugh and enjoy with us!



Registration is \$50 per session.  
Proceeds to benefit the Italian American Cultural Center of Iowa Building Fund.

To register online: [www.iaccofia.org](http://www.iaccofia.org)  
Or  
Make checks Payable to:  
Italian American Cultural Center of IA  
(Indicate which session on check)



Mail Payment and Contact information to:

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

Contact [paglia@iaccofia.org](mailto:paglia@iaccofia.org) for more info.

SESSION ONE  
COOKIES, COOKIES, COOKIES  
SATURDAY, NOVEMBER 2, 9-12

Biscotti di Ceglie (Almond cookies with cherry preserves)  
Intorciate (Almond cookie twists)  
Pezzetti di Cannella (Little cinnamon cookies)

SESSION TWO  
FRIED PASTRIES  
SATURDAY, NOVEMBER 2, 1-4

Cartellate con Mosto Cotto (Rosettes in wine syrup)  
Calzoncelli (Half moons with filling)

SESSION THREE  
SUNDAY DINNER  
SUNDAY, NOVEMBER 3, 1-4

Orecchiette (Pasta aka little ears.)

Taralli (Italian pretzels)

Bombette (Bacon wrapped meatballs, Puglia style)

## The Italians and the Jewish During World War II

By Jari Chiodo Sinnwell

Italy's treatment of the Jewish people during World War II was distinctly different from anywhere else in Europe. Although it was under the control of Mussolini and allied with Nazi Germany, Italy had the second highest survival rate (second only to Denmark) for Jewish people in any European country at a staggering 80 percent. This included not only the Italian Jewish, but also thousands of foreign Jewish people who sought and found refuge in Italy. Elsewhere in Europe 80 percent of the Jewish died.

Italy had a long history of accepting Jewish people dating back as far as 586 B.C. There were no restrictions on them as far as housing or occupation. They had opportunities in Italy they did not have elsewhere. There were 50 Jewish generals in the Italian army during World War I. Italian Jewish also held positions in the government, including the election of Luigi Luzzatti as Prime Minister in 1910.

As World War II progressed, the German allies became increasingly critical of Italy's protection of the Jewish. Josef Goebbels wrote in his diary, "The Italians are extremely lax in the treatment of the Jews. They protect the Italian Jews in both Tunis and occupied France and will not permit their being drafted for work or being compelled to wear the Star of David."



*Jewish Service at Ferramonti*

Elizabeth Bettina wrote the book, "It Happened in Italy" where she chronicles how many Italians from all walks of life helped the Jewish. She recounts how Hitler was allowing the Jewish to emigrate in the early 1930s, but they were finding other countries unwilling to receive them. Only Italy permitted German and Austrian Jews to enter the country without visas. She also tells the story of Giovanni Palatucci, "the Italian Schindler," who defied orders to implement Hitler's Final Solution. Instead, he supplied the Jewish with false documents allowing them to leave the country. He hid those remaining in a former convent. It is estimated he saved the lives of between 2,000 and 5,000 Jewish people. For his bravery he was killed by the Nazis.

The Shoah Resource Center of Yad Vashem counts 15 internment camps in Southern Italy. Walter Wolff has written a book of his experiences in an Italian internment camp entitled, *Bad Times, Good People*. His camp was near Castagna while his brother's camp was in Ferramonti. He said there was no forced labor in the Italian camps. The guards were unarmed and "treated us like human beings." He stated with amazement that there were only five guards for two hundred prisoners. Incredibly the guards even allowed them to observe the Jewish Sabbath. He said, "We could do whatever we wanted during the day. We played cards, read books, or played soccer at a field just outside the town. We even had our own orchestra and performed for the local residents." The guards brought fruit and vegetables from home to supplement the diet of the prisoners. Many of the Jewish prisoners had established such meaningful relationships with the local residents that after the war ended they opted to stay. Walter Wolff himself married an Italian woman.

One Jewish woman said, "I would not be here if not for Italians. An Italian woman hid me, an Italian priest put me in a convent where I wore a nun's habit, and an Italian boy risked his life to bring us food."

There may never be an accurate count of how many Jewish people were saved by the efforts of the Italians. It speaks well of the communal heart and spirit of the Italians that they have a heart to accept and care for those less fortunate than themselves.



*Jewish Women in Ferramonti Camp*



*Jewish School in Ferramonti Camp*

# Genealogy Classes At Your Convenience

By Kathy Foggia

If you are unable to attend a live genealogy class, many are recorded to show later as a webinar. Whether you are new to genealogy or have been researching for years, it's a convenient way to learn from national speakers.

**RootsTech** is the world's largest family history conference held in Salt Lake City, Utah each year. This year it will expand to London, England in October of 2019. The current RootsTech classes available for viewing will change sometime after the London conference, but the link below will take you to a list of all the class videos from March of 2019. The classes range from beginner to advanced.

<https://www.rootstech.org/category/2019-rootstech-sessions>

Here are a few of the classes that I would recommend that aren't too advanced, and useful to all:

How to Write Your Life Story in 5 Pages or Less:

<https://www.rootstech.org/video/how-to-write-your-life-story-in-5-pages-or-less>

Beginning Guide to DNA for Genealogy:

<https://www.rootstech.org/video/you-can-do-dna>

Blending Family History and Technology with the Art of Storytelling:

<https://www.rootstech.org/video/blending-family-history-and-technology-with-the-art-of-storytelling>

**Ancestry.com** is a fee based website, but if you don't have an Ancestry account you can set up a free account and have access to their free Ancestry Academy video courses that range from 1 to 45 minutes long.

<https://www.ancestry.com/academy/courses/recommended>

Top Tips for Beginning Italian Family History Research on Ancestry:

<https://www.youtube.com/watch?v=kesi-1ZQJek>

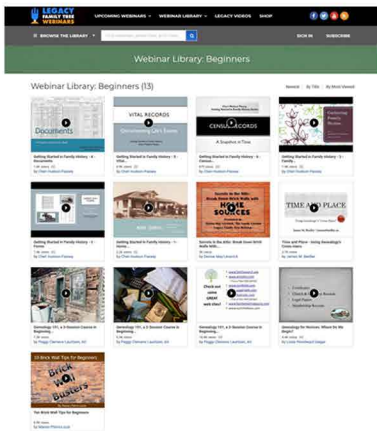
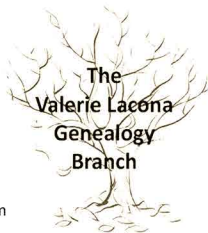
**Legacy Family Tree** has webinars on their website, some free and some for paying members. Below are some of the webinars for beginners that are free.

<https://familytreewebinars.com/beginners>

**Familysearch.org** is a free site that has wonderful information on it. Below is the link to the page with all of the Italy Research Topics that you can click on. Down towards the bottom you will see Italy Research Tutorials, then You Tube Wiki Wizard in Italy. There are thirteen instructional videos on research in the church and civil records of Italy. The next Basic Italian Research is the link to the online records that became available after that tutorial was created.

<https://www.familysearch.org/wiki/en/Italy>

You can make a list of video's, webinars, or classes that interest you and watch when you have 10 minutes to an hour to view at your convenience.



## Curing Green Olives

Wash, rinse olives and put in a glass wooden, or stoneware container.

Prepare a solution of 2 ounces of lye to each gallon of water. Stir the solution until the lye is well dissolved. Cover the olives with the lye solution at noon the first day. Place a towel or cloth over them and push it down tightly to keep the olives submerged.

*(You can judge the amount of penetration, after over night processing, by cutting sample olives to the pit with a sharp knife. The lye solution discolors the flesh to a yellowish-green color.)*

If the lye has not reached the pits by the next morning, remove the lye solution, then cover the olives with a new lye solution of one ounce of lye per gallon of water and let stand until the lye reaches the pits completely. Check the olives every couple of hours.

Once the lye has reached the pits, remove the solution and discard it.

Rinse the olives twice in cold water, and then cover them with cold water. Change the water each day until the rinse water has no brownish color. This may take as long as 5 or 6 days. Expose the olives to air as little as possible during the lye treatment or washing.

Prepare a salt brine containing 4 ounces of salt per 1 gallon of water. Dissolve the salt thoroughly and cover the olives with the solution. Let it stand for 2 days.

The olives are then ready for use. Store them in a cold place, preferably in a refrigerator.

Fun fact: there are no green olive trees! The color of an olive is an indication of its ripeness. Green olives ripen and become black olives.

## The Making of an Olive

Olives have been a part of the human diet for thousands of years, long before the canning industry, grocery stores, and martinis came into play. But a few decades ago, your average American knew only a few varieties—some were green, some were black, some were pitted, and the best ones were pimento-stuffed...and that was that.

Yet olives are fantastically diverse and equally versatile, whether ground into spreads and tapenades, tossed into salads, simmered in stews and sauces, plopped into martinis, or eaten straight out of hand. Their sweet, sour, salty, bitter and pungent flavors are singularly complex, making them an essential tool in any home cook's arsenal.

They're also historically important: Olive trees are some of the oldest trees ever harvested by humans, a practice that dates back more than 8,000 years. The trees themselves thrive in warm, subtropical zones, especially in sea air and rocky soil. They live long, long lives—some for as much as a millennium.

The harvesting process plays a key role in determining the olive's ultimate flavor and quality. The best, most fastidious olive growers use a traditional method: they pick the olives by hand. Each olive is selected for ripeness, plucked at just the right moment. These olives bruise less, and taste sublimely rich.

Green olives are usually picked at the start of the harvest season, in September and October. They have a firm texture and lovely, nutty flavor. Black olives are picked in November and December, sometimes as late as January, and they're softer, richer, and meatier.



It's the cure that makes an olive an olive, imparting the characteristic saltiness, tender texture, and flavor. Thanks to the bitterness of oleuropein—safe but profoundly unappealing—olives need to undergo a curing process before they're ready to eat. Olive curing is actually more like fermentation—it's the conversion of the olive's natural sugars into lactic acid. Harsh-tasting oleuropein and phenols get leached from the fruit in a curing method, such as:

- **Brine-curing:** Fully ripened, dark purple or black olives are gradually fermented in brine. This takes major time—up to a year. Brine-cured olives are often sweet and full of depth, since the brine acts to intensify the fruit's natural flavors.
- **Lye-curing:** Large commercial olive producers make use of this time- and cost-effective method. Invented in Spain, the process calls for immersing raw olives in vats of alkaline lye solution.

If you're lucky enough to get your hands on some fresh olives, try curing them. You're in for a real treat!



## Italian Americans to Remember

by Jody Paglia

As we enter October, Italian American Heritage Month, there are so many Italian Americans that should be mentioned here.

Icons such as Lee Iacocca, Saint Frances Cabrini, Rudy Giuliani, Frank Sinatra, Madonna, Dean Martin, and Lady Gaga are known worldwide and have become household names. Many Italian Americans achieved great success in the fields of entertainment, sports, and business. Some gained notoriety in public service. To pick a few notables in such a long line up is difficult choice, but these standouts from public service deserve a look.

**Geraldine Ferraro** served in the United States House of Representatives from 1979 to 1985 where she focused on legislation to bring equity for women in the areas of wages, pensions, and retirement plans. She was the first female, as well as Italian American Vice-Presidential candidate representing a major political party in 1984.

Previously, Ferraro worked as a public school teacher in New York City and later trained as a lawyer. She helped to create and headed the new Special Victims Bureau while serving in the Queens County District Attorney's Office in 1974. During her tenure she dealt with sex crimes, child abuse, and domestic violence. Ferraro remained active and she served as an alternate delegate to the World Conference on Human Rights in 1993. She was appointed U.S. ambassador to the United Nations Human Rights Commission by President Bill Clinton in 1994. She later co-hosted the political talk show *Crossfire* from 1996 to 1998.



**Justice Antonin Scalia** was the first Italian American to serve on the United States Supreme Court. He was appointed by Ronald Reagan and was unanimously approved by the Senate. He served from 1986 until his death in 2016 in the court's conservative wing. Scalia was an originalist and textualist in that his philosophy was that the original intent of the constitution and the ordinary meaning of the legal text should prevail.

He was a devout Roman Catholic and lover of music. Despite their differing approaches, he and fellow Justice Ruth Bader Ginsburg were very close friends and they frequently attended the opera together. Ginsburg and "Nino", as Scalia was known to friends and family, frequently attended the opera together. Their combined love of the opera was memorialized in the performance of "Scalia/Ginsburg." In 1994, the two appeared as extras in the Washington Opera's production of Richard Strauss's "Ariadne auf Naxos."

**Mario Cuomo** served as the 52nd Governor of New York for three terms, from 1983 to 1994, Lieutenant Governor of New York from 1979 to 1982, and Secretary of State of New York from 1975 to 1978. He had sharp rhetorical skills and was once considered as a potential presidential nominee. He declined to run citing the desire to continue his current work. His keynote address "A Tale of Two Cities", at the Democratic National Convention in 1984 is considered by many as one of the greatest speeches of its time.

Cuomo returned to the practice of law in later years. His political acumen and speaking skills were passed on to his children. His five children include Andrew Cuomo, the current Governor of New York, and journalist Chris Cuomo, currently an anchorman for CNN.

*"I watched a small man with thick calluses on both hands work fifteen and sixteen hours a day. I saw him once literally bleed from the bottoms of his feet, a man who came here uneducated, alone, unable to speak the language, who taught me all I needed to know about faith and hard work by the simple eloquence of his example."* - Mario Cuomo, regarding the influence of his father.



## 100 Best Things to Do In Italy

by Jen Miller

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



### 65. Santa Maria in Trastevere

Home of two papal tombs and the relic of a saint (the head of St. Apollonia), this 4th century Basilica in central Rome is probably the first Roman church which was dedicated to Mary. Particularly famous are the 12th and 13th century mosaics decorating its exterior and interior. According to legend, the church was founded on the site of an old inn, in which a well of olive oil sprang into being at the moment Christ was born.



### 66. Scalinata della Trinità dei Monti

The "Spanish Steps" is a series of 135 steps connecting the Piazza di Spagna with the church at the top of the Piazza Trinità dei Monti, with excellent views of the city of Rome. The steps were originally designed for a competition in 1717; frequent restoration has since taken place.



### 67. Riserva naturale orientata dello Zingaro

Established on Sicily in 1981, the Zingaro nature reserve is a stretch of coastline and cliffs approximately 7 km long on the Gulf of Castellammare. The area includes water sources and resting points as well as signposted paths for visitors, beautiful beaches and coves for swimming, some museums and the breathtaking Uzzo Grotto, and is home to 39 species of wild bird, including the kestrel and the peregrine.



### 68. Porta Palatina

Turin's Palatine gate dates from the 1st century BC and is one of the best-preserved Roman gateways in the world. The only surviving example of originally four city gates, it consists of two sixteen-faced towers over 30 metres high with a 16 metre long windowed connecting structure. Together with the 20,000 square metre archaeological park surrounding it, which was opened in 2006, the Porta Palatina offers an atmospheric and peaceful resting place from the bustle and noise of the city.



### 69. Peggy Guggenheim Museum

Lovers of modern and surrealist art shouldn't miss this museum with its private collection of works by Picasso, Dali, Magritte, Klee and others. Idyllically set in an 18th century Venetian palace on the Grand Canal – which was Peggy Guggenheim's home for thirty years – in front of the Nasher Sculpture Garden, the Museum invites the discerning visitor to linger a little longer just to enjoy the view!



### 70. Lucca

Northwest of Pisa lies the enchanting town of Lucca, one of the most picturesque and colorful towns in Tuscany with a history going back to the Etruscans. Known as the "City of 100 churches", and with a series of perfectly intact Renaissance city walls, Lucca is a wonderful place to relax and soak up the atmosphere.



### 71. Galata Museo del Mare

The largest maritime museum in the Mediterranean, Genoa's "Galata Museo del Mare" opened in 2004 and became an immediate success with visitors to the city. The museum displays over 6,000 historical artefacts concerned with man's relationship to the sea, going right back to Christopher Columbus who was born in Genoa and including a lifesize replica of a 17th century galleon.

*Continued next month*



***Please Join Us For Our Fifth Annual Prima Dinner***

***An Evening in Puglia***

***November 7, 2019***

***Wakonda Club, 3915 Fleur Drive***

***6:00 Cocktails 7:00 Dinner***

***Cocktail attire Valet parking available***

***Honorary Chair***

***Pat Civitate***

***Event Chairs***

***Margaret and Luca Berrone***

***Event Committee***

***Frances Graziano***

***Angel Grubb***

***Soozie McBroom***

***Jody Paglia***

***Loretta Sieman***

***Dee Dee Underwood***

This is sure to be a night to remember. Our guest chefs from Italy will prepare a multi-course dinner. Some magnificent wines have been selected to complement the meal. A live model for photographs, musical entertainment, a raffle, and special wines at auction are but a few of the highlights.

**Individual \$180 Table of 10 \$1,600**

**Please make checks payable to the Italian American Cultural Center of Iowa**

**Mail to: An Evening in Puglia, PO Box 7858, Urbandale, IA 50322**

**For reservations online go to: [www.iaccofia.org](http://www.iaccofia.org)**

**For more information please contact [paglia@iaccofia.org](mailto:paglia@iaccofia.org)**

## The Italian Stallion

The history of the Murgesse horse of Puglia is a fascinating tale of chivalry, warfare and resistance.

King Frederick of Swabia II used the Murge Plateau of Puglia to breed horses for a good reason. Only the toughest horses adapted to the barren, rocky karst terrain; horses that went on to make formidable mounts in battle. King Frederick needed horses that were capable of carrying an armored knight long distances without metal shoes. His southern Italian horses were a highly desirable commodity due to their tough, black hooves.



Sensible and calm, yet capable of maneuvering quickly once amidst the conflict, these horses were bred to local stock that had been raised by the ancient inhabitants of Puglia and later crossed with Arabian, Iberian and Berber stallions to produce the perfect war horse.

Keenly sought after throughout the kingdom, these horses often caught the eye of crusaders on their way to Jerusalem. The Emperor however, forbade his Italian subjects from selling his horses to crusaders 'who were eager to buy them'. He allowed other animals to be sold, but his war horses were to be kept in the kingdom.

During the 17th Century, horses from this area became known as Neapolitan horses. These majestic horses were soon the height of fashion throughout Europe and were immortalized in art. Wonderful paintings, frescoes and sculptures emerged during the Renaissance period paying homage to the horses used throughout the kingdom.

Before the 1560s, there existed no formal equitation education in classical horsemanship and the Renaissance period gave rise to a new form of riding, no longer military in function. Instead, it was considered an art form. Under the influence of masters such as Grisone, Giambattista Pignatelli and Cesare Fiaschi, new training principles were reintroduced to the world based on flexibility, control, poise and speed.

French, German, English, Portuguese and Spanish masters came from far and wide to learn this new art and bring the concepts back to their own countries. The popularity of the academy education pushed the southern Italian horses into the spotlight throughout Europe.

The Lipizzaner was founded on Neapolitan bloodlines. Today, one can watch the well-trained stallions demonstrate movements including highly controlled jumps that are known collectively as the 'airs above the ground'. These movements were first taught in Grisone's academy on Neapolitan horses.

The Neapolitan horse is now extinct. It disappeared due to the introduction and popularity of lighter boned breeds such as the English thoroughbred, which caused many of the Italian studs to turn away from baroque style of horse.

The Murgesse, however, survived.



Watch these magnificent horses perform at :

<https://www.facebook.com/ilneroluminoso/videos/413969186129139/>



## Thank you for your support.

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Natale Chiodo  
Frances Graziano

## We Reflect and Remember

### Memorials:

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## Attention Newsletter Subscribers

We welcome ideas for stories from our readers. Please contact one of our staff members to submit an idea. We are also reaching out to the community for writers. If you have a flair for writing and would like to volunteer, please let us know.

### Newsletter Staff:

Assignment Editor, Patricia Civitate, [civitate@iaccofia.org](mailto:civitate@iaccofia.org)

Copy Editor, Jody Paglia, [paglia@iaccofia.org](mailto:paglia@iaccofia.org)

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SOCIETY OF ITALIAN-AMERICANS  
P.O BOX 8337  
DES MOINES, IA 50301

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Sept 17<sup>th</sup> 2019

Hello to all members:

It has been a long hot summer but fall is just around the corner so we will have to say good-bye to our gardens.

I do want to thank all those members that show up at the funeral of deceased members and help with our ceremony. It is a great way for us to show our tradition and respect to our passing members, and with that being said we want to thank the Jim Lacona family for having donations in Jim's name sent to our organization in memory of Jim for our building fund. Molte grazie !

Events Dates and times:

- 1) Remember Columbus Day Dinner is Oct 13<sup>th</sup> at the Italian American Cultural Center, Doors open at 5 pm tickets are \$35 each
- 2) Columbus Day ceremony Oct. 14<sup>th</sup> up at the Capitol Grounds at 11 am
- 3) The SIA meeting will be moved to the 3<sup>rd</sup> Sunday- to Oct. 20th General body meet at 6 pm there will also be nominations for President, Vice President, Secretary, building administrator. If no new nominations are made, then the Executive Board will stay as is.
- 4) November 17<sup>th</sup> is our Passed members Memorial Mass at St. Anthony Church 8 am – the front pews will be reserved and SIA Sasha supplied. Please let us have many members and their families come and take part in this Memorial Mass.
- 5) December 14<sup>th</sup> SIA Christmas Party at the American Legion Hall. Doors open at 5:30 pm, Cocktails at 6 pm, dinner at 7 pm. Frank Morano & Vic Scaglione will again be our chef's along with Ned Chiodo doing the sausage & peppers and of course prizes for giveaways  
You can call me at 515-669-7025 John Tyler for Reservations or sign up at the Nov or Dec meetings.

Thank you all  
John Marturello- Tyler  
President of the Society of Italian Americans

# Gruppo Il Trattenimento Italiano

Dear Friends,

Some of our dancers recently returned after participating in another great Italian Folk Art Federation of America Conference. This year the Tradizione Vivente of Milwaukee dance group hosted the event in Milwaukee. IFAFA conferences are held each year in various cities throughout the United States. Our group hosted in 1988. It was the first time a conference had been held west of Philadelphia. Since then conferences have been held in Dallas, TX, Sacramento, CA, Las Vegas, NV, Columbus, OH, and Ontario, Canada. We hosted again in 2004. Being within driving distance this year helped our treasury immensely.

We arrived on Friday afternoon, and after getting settled into our hotel rooms we had time to check out the city and do a little shopping. After dinner we attended a meeting of the board and members of those of us who were in attendance at that time. Following the meeting we enjoyed a social and were able to renew old friendships and make new friends.

Saturday was a day of concentrated learning. We attended 3 dance sessions learning three different dances from three different instructors. The sessions were repeated after lunch for those of us who wanted to perfect what we had learned.

The conference was not only for those interested in folk dancing. Workshop presentations given included: **Mosaico** hands on Mosaic Bottles; **Cioccolateria Pasticceria**, chocolate making; **Genealogia**, ancestry and genealogy; **Fusione del Vetro**, hands on glass fusion, **Uncineetto**, crocheting Italian rosettes and **Campo Estivo**, Italian Children's Day Camp.

Ms. Therese Riordan accompanied us and she and Mrs "C" conducted a workshop about planning and carrying out an Italian summer day camp for grade school children. Our Italian-American Cultural Center of Iowa has been sponsoring the Bell'Italia Children's Italian day camp for 15 years. Included in this presentation was suggested themes and how to carry them out through daily classes in the Italian language, arts and crafts, cooking, sports and games, and folk dance. Those who attended this workshop also enjoyed making ice cream in a plastic bag, language ball toss, playing Tombolo, an Italian form of bingo and taking part in a Palio, Italian horse race.

The dancers look forward to their future performances which will include the dances learned at the conference this year.

The Ragazzi, children's group, will be dancing December 8<sup>th</sup> at the Vittoria Lodge for their children's party. They will also dance that same day at the Santa Lucia celebration at the Cultural Center.

We would like to take this opportunity to thank the Board of Governors of the Cultural Center for allowing us the use of the hall for our rehearsals. We are also appreciative of the space given us to store our costumes, musical instruments and various items used in presenting our shows.

Both our adult and children's dance groups are always eager to receive new dancers. There are no dues and costumes are provided. If interested, dancers or parents should contact Mrs. "C" at 515-250-8804.



# ITALIAN AMERICAN WOMEN OF IOWA (IAWI)

MEETING TUESDAY, October 22, 2019

6:30 Board Meeting & 7:00 PM – Membership Meeting

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

Happy Italian Heritage Month, be proud to be Italian! There is a lot going on this month so look in this newsletter for all the details. Thanks to everyone who came out to Bordenaro's Restaurant for our September meeting it was fun.  
*Lisa Vivone Cruchelow, President*

## **RONALD MC DONALD HOUSE    \*\*Bring to the Oct. Meeting\*\***

Please bring a donation for the Ronald McDonald house to our Oct. meeting. Here is a list of **NEW** items they are needing: travel size: mouthwash, shampoo/conditioner, Shaving cream for men & women, deodorant for men and women, Dawn Dish Soap & Dishwasher soap, Laundry detergent (high efficiency only), Fabric softener, Crock pot liners, Plastic wrap & Aluminum foil, Zip lock bags (quart & gallon), Paper Plates (no Styrofoam), Postage stamps, Toilet bowl & bathroom cleaner, Zippered pillow liners, Breakfast bars, Cereal (individual boxes), Chips (individual bags), Fruit Snacks, Snack Cakes, Granola Bars, Individual Wrapped Food Items, **Gift Cards to:** Casey's, Kum & Go, Quick Trip, Wal-Mart, Hy-Vee, Target, Walgreens & etc.

## **OUR IAWI CHRISTMAS PARTY FOR ADULT**

We are working on a date we will have more details soon.

*(If you can donate any gift cards or new items for door prizes bring them to our Oct. & Nov. meetings)*

## **NOVEMBER MEETING**

Will have our elections if you have attended 6 meetings you are eligible to hold an office. Please let Lisa know so you can be added to the ballot.

*\*Due to my busy schedule with my son being in high school sports I will NOT be running for president this year and will be stepping off the board. I will still be an active member as I still believe in our Italian Heritage. I am confident we will have someone step up and make it a smooth transition. \**

## **THANK YOU TO...**

October refreshments will be provided by: **Joyce Leto, Tammy Leto, Stephane Moore Amy Daugherty & Michelle Murrow**

## **HAPPY BIRTHDAY TO...**

Raymonda Pisut 10/2, Pat Civitate 10/3, Vicky Leverich 10/8, Anne Sposeto 10/11, Karen Scavo 10/20, and Jari Sinnwell 10/27

## **ANNIVERSARY CONGRATULATIONS TO...**

Stephanie & Ryan Moore 10/15 (8 yrs), Patty & Frank Fazio 10/15 (36 yrs) Toni & Joe Pane 10/15 (42 yrs), Angie & Dan Wessel 10/18 (6 yrs), Deb & Sam Pane 10/23 (26 yrs), and Mary & Joe DeFazio 10/27(57 yrs) Drea & Travis Espey 10/27 (12 yrs), Vicky & Al Leverich 10/31 (55 yrs)

# Società Vittoria Italiana

**Next Men's Meeting October 20th @ 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.

**LODGE CLEAN-UP:** We are looking for help with clearing and cleaning trees and branches on the lodge property. We will be starting at 8:00am. Please come and help and enjoy fellowship and lunch afterwards.

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

**MEMORIAL MASS:** A memorial mass at the lodge will be November 3<sup>rd</sup> at 9:00 am. Msgr. Steve Orr will be officiating. Please come and celebrate with us.

**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](mailto:squire@squireweb.net).

**HAPPY MAY, AUGUST & SEPTEMBER BIRTHDAY WISHES TO OUR MEMBERS:** Joseph Ballantini, Michael Ugolini, Roger Stefani, Antonino Consenza, Bill Seamands, Marion Romitti, Richard Fontana, Ronald Fontanini, David Miller, Jeff Magnani, Ned Chiodo Jr., Robert Battani Jr., Joseph Ballantini, Randy Palandri, Bob Fontana, Roger Fiori, Joseph Tollari, Michael Marcketti, Brian Patton, Sante Medici, Butch Manning, Chad Johnson, Richard Cervetti, Dominick Forneris, Daniel DeCarlo, Donald Lamberti. **Buon Compleanno!**

## **MARK YOUR CALENDARS:**

October 20<sup>th</sup> – Men's Meeting  
November 17<sup>th</sup> – Men's Meeting  
December 15<sup>th</sup> – Men's Meeting

# VITTORIA LODGE AUXILIARY

## 7<sup>th</sup> ANNUAL CHRISTMAS AT THE LODGE – CRAFT AND VENDOR SALE

Save the Date – November 2<sup>nd</sup> - plan to join us for our annual Craft, Vendor and Bake Sale from 10:00 am to 2:00pm. 28 crafters and vendors are already signed up. **No charge** to attend and all the proceeds from the Bake Sale go directly to the auxiliary to fund our annual scholarships. We will also be serving “Cavatelli To Go” so come hungry.

Auxiliary members are asked to donate items for the Bake Sale – Drop Off Options: Nov. 1<sup>st</sup> from 5:00 pm to 7:00pm or the morning of the sale.

If you are interested in renting a table, please contact Lisa at 515-240-5346 or [lisa@paper-systems.com](mailto:lisa@paper-systems.com) if you are interested.

## MEMORIAL MASS

Our annual memorial mass will be held Sunday November 3<sup>rd</sup> at 9:00am. We will be honoring all our deceased auxiliary and lodge member in addition to those we have lost this last year – Marian Tazzioli, LeNora Coe and Rite DeZori. Mass will be followed by donuts, juice and coffee.

**NEW MEMBERS** – we are excited to have Elise & Lydia Blatt joining us as auxiliary members

**WELL WISHES** to Virginia Strauss and Donna Bulgarelli as they recuperate from recent surgeries

## MARK YOUR CALENDARS:

October 20<sup>th</sup> - Meeting at 2pm

November 2<sup>nd</sup> – Craft Fair 10am to 2pm – Free Admission

November 3<sup>rd</sup> - Memorial Mass 9am

November 17<sup>th</sup> – Meeting at 2pm

December 8<sup>th</sup> – Christmas Party 1pm