



NEWSLETTER

Vol. 36 Issue 1

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January 2020

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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bartesaghi@iaccofia.org

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A Message From The President

by Paolo Bartesaghi

Buon Anno a tutti!
Happy New Year to you all!

I hope that the holidays and New Year were some of the best to all of you. As we enter the beginning of a new year, I am sure that the majority of you will begin to think about your year to come and your vacations. The world is a vast and beautiful place to visit but I am slightly bias and I believe Italy is one of the best places to visit. Italy is a country that has been influenced from all over the world. History, culture, food, art, etc. Therefore, for this time, I would like to give you a list, region by region, of one city and one dish that is represented in 10 of the 20 regions. I will provide the remaining regions in subsequent articles.

Valle d'Aosta is a small region in the northwest part of Italy. It borders the countries of Switzerland and France and also the region of Piedmont. To enjoy mountains, this is one of the places to be. Such mountains as Mont Blanc, Monte Rosa, and d'Aosta. Being a mountain region, cheese is produced here and, thus, cheese fondue is a popular dish.



Under Valle d'Aosta you have the Piedmont region. This region is bordering France and Switzerland and the regions of Lombardy, Valle d'Aosta, and Liguria. Turin is the capital of this region. There is much to visit there. Sophisticated cuisine and



wine such as Barolo can be found here. Turin, for many years has been the center of automobile manufacturing (Fiat). You can visit the car museum as well as the Egyptian museum which is considered the best in the world after the one in Cairo. Two of the typical dishes of Piedmont are bagna cauda and risotto with white truffles of Alba.

Under Piedmont, you have Liguria. This is home to what many call the Italian Riviera. It borders France and the regions of Piedmont, Tuscany, Emilia Romagna and the Liguria Sea. The major city is Genoa which is one of the major ports of Italy. It is really well known for the touristic Cinque Terre area and also Portofino. Other than fish and oil that is



trofie al pesto and focaccia di Recco are a few of the typical dishes.

To the north of Liguria you have the Lombardy region, one of the largest and most populated of regions of Piedmont, Emilia Romagna, Trentino



Continued

Dates To Remember

Events:

Jan 11	Vestedde – Cooking Class
Jan 25	Saturday Brunch – Cooking Class
Jan 26	Sunday Dinner – Cooking Class
Feb 8	Let's Bake – Cooking Class
Feb 9	Sunday Dinner – Cooking Class
Feb 26	Language Classes
Mar 9-16	St Joseph baking
Mar 18-19	St Joseph Celebration
Apr 4	Art of Making Ravioli – Cooking Class
Apr 19	Sunday Dinner – Cooking Class
Apr 18	Saturday Brunch – Cooking Class
Jul 24-25	Italian Heritage Festival
Aug 10	Day Camp

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.

Felice Anna Russo

As the new year approaches, we pause to reflect back on the gatherings and festivities of family and friends at the Italian-American Cultural Center of Iowa. We smile as these happy events are now stored in our memories and we thank each and every one of you for supporting our Center.

2020 will bring us, not only the traditional celebrations that we have come to relish, but an array of new classes and events which are sure to spark interest. Details can be found on our web site at www.iaccfia.org, facebook, and, of course, this newsletter.

We wish you peace in the coming year and thank you for helping us keep our Italian heritage alive!
- 2019/2020 Board of Directors

Christmas Cookie Class



We had two successful days in our hall and kitchen making a variety of Italian style Christmas cookies, *I Biscotti Natalizi Italiani*. Recipes included *amaretti*, *i biscotti di ricotta*, and *il salame di cioccolato*. The group also created a pistachio encrusted thumbprint cookie with a variety of jam fillings and a hazelnut encrusted cookie with nutella topping and chocolate drizzle. Yummy! A great time was had by all and the participants took home a nice big plate of Christmas cookies as well as some fun memories.

Around The Center

By Patricia Civitate

The month of December was bursting with excitement. The banquet hall was decorated with numerous displays for the holiday season, a winter bouquet provided additional beauty in the entryway and statues of four carolers, dressed in clothing of days gone by, were arranged standing on a snow-white cloud of cotton. The mitten tree was decorated with numerous colorful hats, scarves, mittens and gloves that were later donated to Bidwell Center for their distribution.

The shelves of the "ceppo", Italian Christmas tree, were decorated with a nativity scene - representing the gifts of God, fruits and nuts - the gifts of the earth, packages - gifts of the family, and a pineapple on top to represent the gift of friendship. There were several statues of "Babbo Natale", Santa Clause, as well as "La Befana", the friendly Christmas witch. The *Urna Fortuna*, a type of grab-bag gift was also on display.

The center of attention was the altar of St. Lucy. Following the lighting of the Christmas fire by Msgr. Frank Chiodo, the guests carried lighted candles in procession to the altar where family pictures and obituaries of loved ones who had been remembered this year through donations to the Memorial and Foundation programs were. A short prayer service followed.

Children of the Ragazzi folk dancers entertained with their Christmas dances and the traditional "cuccia" (wheat) was served with various toppings.

Alto Adige, and Veneto. The capital is Milan where one can see Leonardo Da Vinci's The Last Supper as well as one of the best examples of gothic architecture in the Duomo (main cathedral). Milan is considered one of the fashion capitals in the world. Traditional foods include Risotto alla Milanese (with yellow saffron), Veal cutlets, pizzoccheri (a typical mountain pasta made from saraceno grain), and, naturally, where the Christmas dessert cake Panettone was invented. This region touches three of the major lakes in Italy.



To the northeast of Lombardy you have Trentino Alto Adige. The region borders Switzerland and Austria and the regions of Lombardy and Veneto. The capital is Trento. It is well known for its castles including Castel Roncolo and Castel d'Appiano. Part of the dolomite mountains are found here and has one of the larger productions of apples. This mountainous region has a large production of cheese and polenta. Some of the more typical dishes includes canederli, tortei di patate, and, naturally, apple strudel.

To the south of Trentino Alto Adige you have the Veneto region that borders with Austria and the regions of Trentino Alto Adige, Lombardy, Friuli Venezia-Giulia, Emilia Romagna and the Adriatic Sea. Venice is the capital of this region and is one of the most visited places in the world. Besides being built on small islands it has a gothic architecture and Veneto was part of a powerful Venetian Republic for more than 1000 years. Verona is also a popular city in the region where you have the setting for Shakespeare's Romeo and Juliet. Also, you can visit the Basilica di San Antonio in Padova where one can see frescos by Giotto in the Scrovegni Chapel. This Basilica has a Byzantine influence. Padova is famous for its medical university which is considered to be one of the best in the world. Typical foods include polenta con baccala, bigoli padovani, and risotto with radicchio trevigiano.



North of the Veneto region is a small region known as Friuli Venezia-Giulia. It has Austria to its north, Slovenia to its east, and the rest is bordered with the Veneto region and the Adriatic Sea. Trieste is the capital. This is a mountain region with the Dolomites to the north. Trieste was at one time part of the the 19th century Austrian-Hungarian Empire. In the main square in Trieste, one can see Castello di Miramare, a former royal residence, and also the Italian headquarters of Illy coffee. In this region, as in many of the regions that border mountains and the sea, you can find cuisine both from the sea as well as from the mountains. They also produce prosciutto crudo di San Daniele. Typical dishes include cjarsons, gnocchi di prugna, and cevapcici.



To the south of Veneto is Emilia Romagna. It borders Lombardy, Veneto, Marche, Toscana, and Liguria regions. Its capital is Bologna and it is one of the regions that is completely crossed by the Po river. Bologna is a vibrant medieval city with a university founded in the 11th century. Bologna has arched porticos that line the streets and squares of its medieval center. Ravenna is a popular destination on the Adriatic coast. It is famous for its brightly colored Byzantine mosaics. Emilia Romagna is known for its delicious cuisine that includes gnocco fritto, lasagna, and cappelletti in brodo or ravioli.



To the south of Emilia Romagna is Tuscany which also borders Liguria, Lazio, Umbria, Marche, and the Tyrrhenian Sea. The capital is Florence, the Renaissance capital of the world. Art and architecture include Michelangelo's statue David, Botticelli's masterpieces in the Uffizi gallery. Tuscany widely produces oil and wine. Other popular cities include Siena, Lucca, and San Gimignano. Typical dishes include ribollita, pappa al pomodoro, pappardelle al sugo di cinghiale, and the popular bistecca alla Fiorentina.

To the east of Tuscany there is the Marche region. This borders Emilia Romagna, Toscana, Umbria, Lazio, Abruzzo, and the Adriatic Sea. Ancona is the capital and is a port city of the Riviera del Conero. Marche is covered the medieval villages. Another important town is Pesaro which is famous as the birthplace of the Opera composer Rossini. Marche is famous for its shoe production in all of Italy. Typical dishes include olive all'ascolana, brodetto, and il coniglio in porchetta.



Continued next month



Decorative "Vestedde" Bread



Join us

Saturday, January 11 from 9:00am to 11:00am
to make ornamental little breads, and bread picture frames to
decorate the Cultural Center for St. Joseph's Day.

Children and adults welcome.

Please email, call or text Kathy Foggia if you can come so we will bring
enough supplies.

foggia@iaccofia.org

515-490-2957



Bring your favorite wine & join us for an afternoon of Italian cooking!
Learn how to make a variety of Italian dishes that will be sure to
impress your guests with these hands-on classes.

All Classes begin at 2:00pm, \$50pp.

Registration at www.iaccofia.org

For additional information contact:

Jody Paglia at paglia@iaccofia.org

Jan 26 – Dinner Cooking Class-Risotto, Arancini, Arugula Salad
Feb 9 – Dinner Cooking Class-Lasagna Bianca, Grissini, Roasted Veggies
Apr 19 – Dinner Cooking Class-Pasta Carbonara, Crostini, Broccoli Rabe

The Art Of Making Ravioli

Saturday, April 4th
Session I 8:00am - 12:00pm
Session II 1:00pm - 4:00pm
\$45 per session

Join us for a hands-on lesson in making ravioli
& take home a bag of 2 dozen!

Reservations: www.iaccofia.org
or by mail:

IACC, Ravioli Class, 1961 Indianola Ave., DSM IA 50315

For more information, contact:
Rose Russo at 515-371-9260
Teresa Russo-Dyer at 515-371-9280

Grab your apron & a bottle of wine and join us for a hands-on lesson
in making ravioli & take home a bag of 2 dozen!

Saturday, April 4th

Session I - 8:00am - 12:00pm

Session II - 1:00pm - 4:00pm

\$45pp

Registration at www.iaccofia.org

For additional information contact:

Rose Russo

515-371-960



The Italian-American Cultural Center of Iowa will hold our 23rd annual
St. Joseph Altar celebration on March 18th and 19th. Doors will open at
5:00 pm on March 18, with a Lenten meal served at 5:30 pm.

Dates for baking the traditional breads and pastries begin March 9th at
9:00 am and continue until March 16th. For additional information or
to volunteer please call 515-250-8804.

Grab Your Apron (and a bottle of wine) and join us for a hands-on Italian Baking Class! Learn how to make a variety of Italian sweets.

All classes begin at 1:30pm. \$40pp.

Register at www.iaccofia.org

For additional information contact:

Jody Paglia at paglia@iaccofia.org

Feb 8 – Baking Class – Guanti, Love Knots, Baci di Dama

Italian Basics

Basic fundamentals of the Italian language, including grammar, numbers, dates, common phrases, and simple sentences.

8-week sessions, beginning Feb 26 and Oct 14 at 5:30PM. \$85pp.

Conversational Italian

Common sentences and phrases for travelers, including ordering meals, shopping, hotels and asking for directions.

8-week sessions, beginning Feb 26 and Oct 14 at 5:30PM. \$85pp.

Register at www.iaccofia.org

For additional information contact:

Paolo Bartesaghi at bartesaghi@iaccofia.org

Grab a bottle of wine & help create an Italian Brunch! Learn how to make a variety of Italian dishes that will be sure to impress your guests with these hands-on classes.

All classes begin at 11:00am. \$45pp.

Register at www.iaccofia.org

For additional information contact:

Jody Paglia at paglia@iaccofia.org

Jan 25 – Brunch Cooking Class – Pannetone French Toast, Sausage

Frittata with Peppers, Insalata di Frutta

Apr 18 – Brunch Cooking Class – TBA

Plans are underway for the 11th annual Italian-American Heritage Festival of Iowa! Brought to you by the Societa Vittoria Italiana and the Italian-American Cultural Center of Iowa, this popular tradition will continue in Des Moines Gateway Park on July 24 & 25.

For volunteer opportunities contact:

James Hamm at james.hamm@italianfestivalofiowa.com



Our Vision

As a present-day organization that links the past to the future, we are committed to the preservation and promotion of the Italian-American culture. It is vital that our values, traditions and customs be passed on to the next generation and many generations to come. We have a vision for the future that includes expanded community events, such as:

National Museum Tours
A New Facility

Expanded Culinary Classes
Event Speakers
A Community Garden

Childrens Language Classes
Bocce Ball Courts

Please join us in making this remarkable vision something our families, past, present and future will be proud of.

Past



Present

The Italian-American Cultural Center of Iowa
is a present-day organization that links
the past to the present.

Mission Statement

The Italian-American Cultural Center of Iowa will 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.

Future



Sponsorship Opportunities

Several sponsorship levels are available to meet
your charitable donation goals.

Vespa \$ 10 - \$ 99
One-year Newsletter subscription

Cinquecento \$ 100 - \$ 299
*One-year Newsletter subscription
One Cultural Center Class*

Alfa Romeo \$ 300 - \$ 999
*One-year Newsletter subscription
One Cultural Center Class
Two reservations for Columbus Day Dinner*

Ferrari \$1000 - \$4999
*One-year Newsletter subscription
One Cultural Center class
Two reservations for Columbus Day Dinner
One-time use of the Cultural Center Hall*

Maserati \$5000 +
*One-year Newsletter subscription
One Cultural Center class
Two Columbus Day Dinner reservations
One-time use of the Cultural Center Hall
Dinner for 10 prepared by the IACC of IA*

Name: _____

Address: _____

City, ST, ZIP: _____

Telephone: _____

E-Mail: _____

My Tax-deductible Donation \$ _____
____ Make this an annual pledge!

Payment Options:

☐ Payment enclosed ☐ Please bill me

☐ Credit Card No. _____

Exp. Date ____/____/____ Code: _____

The Italian-American Cultural Center of Iowa is a non-profit
501(c)(3) corporation that relies on donations, grants and
fundraisers to further its mission.

ITALIAN AMERICAN WOMEN OF IOWA (IAWI)

6:30 PM-New & Old Board & 7:00 PM – Membership Meeting

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

Thanks to everyone who donated hats, mittens & scarfs for Bidwell Riverside it will make someone have a better day. We had a nice turn out for our Christmas Party thanks to everyone who were able to attend. The food was outstanding our ladies know how to cook! Thanks to Blank Golf Course for letting us host our party there. Congratulations to our newest member **Jennifer Ellingson** she will be a great addition to our club.

Lisa Vivone Cruchelow, Outgoing President

2020-2021 BOARD

These ladies will be installed in January:

President- Deb Pane, **Vice President/ Auditor-** Karen Scavo, **Secretary-** Frances Graziano, **Treasurer-** Jennifer Eaton, **Sgt. At Arms -** Gloria Stefani, **Auditor-**Jody Carlino **Membership-**Vicky Leverich, **Greeter-** Rose Marie Cunion, **Cheer & Sympathy-**JoAnn Miller, **Social Media Coordinator & B-day & Anniv. -**Angie Funaro-Wessel

MONTHLY MEETINGS

We meet the **4th Tuesday of the month!** Please cut out the dates below so you don't miss out. July we will be meeting earlier. We are meeting at South Side Senior Center.

Mark Your Calendar for 2020 all meetings are at 7pm

1/28	2/25	3/24	4/28	5/26	6/23	7/21	No meeting in Aug	9/22	10/27	11/24	No meeting in Dec
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IMPORTANT DATES TO REMEMBER!!!!!!!!!!!!

REMINDER:

Our dues are due in January: \$20.00 for members under 65 and \$10.00 for seniors 65-84 and 85 and older are Life Members and you don't have to pay anymore.

Make your checks out to IAWI for **dues only** and send it to: IAWI, PO Box 21116, Des Moines, IA 50321

VARIETY CLUB TELETHON:

Our date and time **February 29th at 10:30pm-Midnight** and it is held at the Grand Ballroom in the Community Choice Credit Union Convention Center at Vets Memorial Auditorium (downtown) Email Deb at deborahpane@yahoo.com or sign up at our Jan. meeting. We will meet at Tumeas at 9:00 for Cannoli's ;) We will leave to go to the Telethon at 9:45pm

CHEER AND SYMPATHY

If you would like a card sent to one of our members contact JoAnn Miller at 223-6225 or email prairiejam2@gmail.com.

MONTHLY TREATS

Please sign up at the Jan. meeting to bring treats. If you have a group of gals and you know your month feel free to email Deb and she will mark you down.

THANK YOU TO...

January refreshments will be provided by the club.

HAPPY BIRTHDAY TO...

Elizabeth Houge 1/1, Cheryl Fontanini 1/2, Christin Wilson 1/7, Sarah Burkhead 1/15, Stephanie Moore 1/17, She-la Heitman 1/20, Rose Houston 1/21 & Lisa Lacona-Turner 1/30

ANNIVERSARY CONGRATULATIONS TO...

Gina & John Nelson 1/17 (16 years) and Patti & Michael Branco 1/23 (38 years)

Dates to Remember:

1/28-Jan. meeting at the Southside Senior Center

2/29- Variety Club telethon 10:30pm-Midnight

HAPPY NEW YEAR! LET'S MAKE IT A GOOD ONE!



Dec.15th 2019

Good day to all;

By the time, you receive the letter it will be a New Year 2020, can you believe it.

However, let us not forget Nov. & Dec. of 2019

I want to thank all of those who attended and wearing our shahs for Society of Italian Americans Memorial Mass in November at St. Anthony's Church in respects of our deceased members.

Dec. 7th was our SIA children's Christmas Party where we hosted over 40 kids with gifts and they all got to sit on Santa's lap and tell him what they wanted for Christmas. Special thanks to John Sposeto for helping to put this children' Christmas party together.

Dec. 14th was our Society of Italian American Christmas Party having over 90 people attend. As always, the theme was a good Old Italian Christmas Party. We gave away over 50 prizes of gift certificates from **Graziano's Brothers Grocery Store, Baratta's Italian Restaurant, Tumea's Italian Restaurant Scornovacca's Pizza and Latin King Fine dining, Noah's Arch and With the Grand Prize of a 50-inch color TV courtesy of Dave Dowie of Stivers Ford**

Organizing Thanks goes out to:

Frank Morano & Vic Scaglione for putting together the meat & cheese platters, cooking the pasta & meatballs, special thanks to Ned Chiodo for cooking the delicious sausage & peppers, Lori Scaglione for the music, Pete Leonetti – set up and the 10th annual Italian Festival Queen Jessica Floyd for helping distribute the prizes and co-hosting the Christmas Party.

Finally yet importantly, thanks to all of you that attended and Monsignor Chiodo for his pray for all of us to count our blessings and to have a safe and wonderful Christmas and Happy New Year.

So on behalf of all the members of the Society of Italian Americans we hope the 2020 year is prosperous for everyone and God Bless.

John Marturello Tyler

President of the Society of Italian Americans

Des Moines, Iowa

Societa' Vittoria Italiana

Next Men's Meeting January 19th @ 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 WEBSITE: We have been upgrading our lodge website. Check us out at <http://vittorialodge.com>

MEMBERSHIP DUES: Membership dues will be mailed out soon along with the Cavatelli Dinner tickets and other important information.

NEED HELP: We are looking to update our Veteran's Honor board. If you served or know another member who served and has passed, please get a hold of us so we can add names and honor those veterans. You can send to Rob Fiori at Vittoria Lodge 7200 NW 2nd Ave Ankeny, IA 50023 or carltree@msn.com

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 OCTOBER, JANUARY & FEBRUARY BIRTHDAY WISHES TO OUR MEMBERS:
Vannuccio Rossi, Andrew Stefani, Todd Lombardi, Raymond Chesi, Raymond Stefani II, Donald Ceretti, Kevin Funaro, Tim Begg, Jon Giofreddi, Joe Giofreddi, Robert Cervetti, Anthony Forneris, Jeff Caracci, Anthony Ballantini, Bob Stefani, Jeffrey Lamberti, Jeffrey Brown, AJ Forneris, Alfred Chiodo Jr., Terry Magnani, Jason Battani, Biagio Sicilia, Richard Giofreddi, Joseph Tumea Jr., Angelo Stefani, Randall Prati, Roger Sledge, Valerio Ladurini, Louis Foggia, Rick Gentosi, Louie Tumea, Frank Morano Jr., Victor Zanona, and John Marino Jr. **Buon Compleanno!**

MARK YOUR CALENDARS:

January 19th – Men's Meeting
February 16th – Men's Meeting
March 15th – Cavatelli Dinner
March 22nd – Men's Meeting
April 19th – Men's Meeting
May 17th – Men's Meeting
August 30th – Family Corn Feed
November 8th -Memorial Mass

VITTORIA LODGE AUXILIARY

JANUARY SOCIAL

Bunco Night - January 11th at 5:00 pm. We will hold our January meeting at 3:30 pm. We will supply pizza – please bring an appetizer, dip, sweet, etc. to share and something to drink. Your friends are welcome to join us. Contact Toni Dickey to sign up at: tdickey7511@msn.com or 515-360-7966

MEMBERSHIP DUES

Auxiliary dues for 2019 are now due - \$15.00. Checks can be **made payable** to the **Vittoria Lodge Auxiliary**. Pay them at the upcoming meeting or mail them to Julie Jennings at 620 NW 67th Place, Des Moines, IA 50313

Please include any change of address/phone number, your email address and full birth date including year (helps us to keep track of those turning 85). Members over 85 may be eligible for lifetime membership. If you have just turned 85 please get in touch with Julie Jennings at 205-3141 to see if you qualify.

****We will no longer send out the membership cards and receipts unless you specifically ask to receive one. In addition, if you want a copy of our portion or the newsletter or meeting minutes sent to you please note this with your payment.****

CHRISTMAS PARTY

Thank you to everyone who came out and made the children's Christmas party a success.

CAVATELLI BAKE SALE/WANDA MAKING

Our annual bake sale will be March 15th. Please plan to donate baked goods, cookies, pies, cakes, etc to sell – all the money earned goes to support our Scholarship Fund. Items can be dropped off Saturday March 14th between 1:00 and 3:00pm or the morning of the Cavatelli Dinner.

We will be meeting at 1:00pm on March 8th at the lodge to make Wanda's to sell at the Bake Sale. All are welcome to join us.

We are also looking for people to man the Bake Sale table on the 15th. Shifts are from 10:30 to 1:30 and 1:30 to 4:00. If you can help, please get in touch with Mary Steele at 201-1680.

MARK YOUR CALENDARS:

January 11th – Meeting at 3:30 followed by Social at 5:00

February 16th – Meeting at 2:00

March 8th – Wanda Making at 1:00

March 15th – Cavatelli Dinner