



# NEWSLETTER

Vol. 36 Issue 4

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Jul/ Aug 2020

## Our Mission

The mission of the Italian American Cultural Center of Iowa 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.

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Italian-American  
Cultural Center of Iowa  
1961 Indianola Ave  
Des Moines IA 50315  
Telephone 515-280-3719  
[www.iaccofia.org](http://www.iaccofia.org)

Open:

WED 1:30PM - 3:30PM

SUN 2:30PM - 4:30PM

or by appointment

## A Message From The President

by Paolo Bartesaghi

*Ciao a tutti!*

Hello to you all!

I hope everybody is well and staying safe. We were all hoping that, by this time, we would be in a better situation. But, even if our state is one that does not have an increase in Covid cases in this moment, we are still living very carefully and cautiously. Will this become our new normal? Like so many organizations we made the difficult decision last winter to not have the Italian American Heritage Festival this year. We will, thus, miss out on so much: the food, the music, the fellowship, the dancers, the Queen contest, the best sauce contest, the best tiramisu contest, and so much more..... At least we have our memories of previous years and can look forward to future festivals.

For many months the Italian American Cultural Center didn't have any board meetings. We had our first meeting a few weeks ago and so many ideas were discussed and considered for the rest of this year. Let's hope we can achieve at least some of these. As many of you may remember, my previous articles provided ideas for travelling in Italy, region by region. I will now provide the final three regions. We don't know when we can travel back to Italy but we can always travel with our minds and taste some wonderful recipes here.

Calabria is a region that is bordered by the Ionic Sea, Tyrrhenian Sea, and Basilicata to its north. Calabria is the toe of the boot of the peninsula and nearly touches the Island of Sicily (only separated by a couple of kilometers called the Messina Strait). The capital city is Catanzaro and the region has three mountain ranges present within its borders, Pollino, La Sila, and Aspromonte. La Sila is



referred to as the "Great Wood of Italy" because of its vast mountain plateau which is 3,900 feet above sea level and stretches for 770 square miles. Calabria

*continued on page 3*



## We Reflect & Remember

Lucia Anania  
Mary "Tish" Fazio  
Elizabeth Marci Marasco  
Mary Jung  
Robert Scarpino  
Gary Runge  
Fena Severino Lucia  
Frankie Ann Compiano  
Mike McCoy

Find more information about our events at [www.iaccofia.org](http://www.iaccofia.org), facebook and Eventbrite

## Friends of The Center

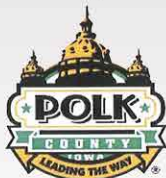
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Società Vittoria Italiana  
[www.vittorialodge.com](http://www.vittorialodge.com)

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

Italian Folk Dancers

## Grant Supporters



## Annual Outstanding Citizen Award

Nomination letters for recipients of this year's Outstanding Citizen Award are now being accepted by the Board of Governors. Criteria for receiving the award are as follows:

*"An Italian-American, living or deceased, who has contributed to the betterment of the community through his or her actions;*

*or*  
*Any individual, regardless of nationality, living or deceased, who has contributed to the betterment of the Italian-American Community by his or her actions."*

Nomination letters containing the potential recipient's name, address, contributions, and why you believe this person is an Outstanding Citizen must be delivered to The Italian-American Cultural Center of IA, 1961 Indianola Ave., Des Moines IA 50315 by September 13th.

Final selection will be made by a simple majority vote of the Board of Governors. Following the selection, the secretary will send a letter to the recipient(s) with the date, place and time of the presentation.

## Past Recipients

1986 – Mayor Peter F. Civarro, Fred Leo, Frank Talarico, Anthony L. Sarcone, John J. Rand, Jr.  
1987 – Mrs. John Rand, Melio Tonini, Charles Gazzo  
1988 – Mrs. Civitate, James Muto, Ignazio Leto  
1989 – Angelo Bellizzi, Anthony James Comito, Tommaso and Emma Renda  
1990 – Sam J. Cimino, Frank and Mary Pigner  
1991 – Joseph LaCava, Frank Graziano  
1992 – Alfonso Bisignano, Albert G. Forcucci, Anthony Renda  
1993 – Mike Nucaro  
1994 – John P. Civitate  
1995 – Charlotte Palmer, Dino Righi, Carmine Marasco  
1996 – Donald F. Lamberti, Frances Powell  
1997 – Evelyn Caligiuri, Dr. Rico Bertagnoli  
1998 – Augusta Righi  
1999 – Frank Chiodo, Catherine Romano, Jerry and Orlando Nizzi  
2000 – Mary Cardamon, Vincent C. Scavo  
2001 – Dominic Mauro, Mrs. Anne Marie Vacco, Mike Graziano  
2002 – Gerald Butler, Eugene D. Graziano  
2003 – John F. Mauro, Adele Stefani, Lucretia Tumea and Salvatora Tumea  
2004 – Alma Angaran, Joseph S. Tursi  
2005 – Barbara Vignaroli, Santina Punelli, Anthony and Frank Scaglione  
2006 – Paolo Bartesaghi, Sam Fazio, Jr.  
2007 – John Heldreth, Roscoe Vacco  
2008 – Mary E. Campos, Joe Tumea Sr.  
2009 – Angelo J. Palmer  
2010 – Katherine Frances Caracciola, Darren J. Marasco  
2011 – Linda Bisignano, Gracy Kirkman  
2012 – Lisa Cruchelow, Nancy Stefani, Dominic Rizzuti, Rose Grandanette  
2013 – Guido Charles Leo, Tina Battani, Kathy Foggia  
2014 – Steven Schott, I. John Rossi, Orlando Vivone III  
2015 – Michael A. Pagano  
2016 – Frances Patricia Graziano  
2017 – Nancy Dance, Rose Russo  
2018 – Debra Loiocomo, DeeDee Underwood  
2019 – Jennifer Eaton, Loretta Sieman

Calabria hosts some of the most beautiful blue waters in all the Mediterranean Sea. Major provinces include Catanzaro, Cosenza, Reggio Calabria, Crotone, and Vibo Valentia. At one time, Catanzaro was the Sister City of Des Moines. Typical dishes include La Sardella, La Frittola, La Pasta Ca' Muddica, and la Gasosa al Caffè. Wines from this region include Vino Ciro', Vino Bivongi, Vino Greco di Bianco, and Vino Melissa.

Sicily is one of the Italian islands that are considered regions. It is the largest Mediterranean island. It has a rich history as reflected in sites like the Valley of the Temples and other well-preserved Greek ruins that many consider surpass those in Greece. It is also home to an active volcano, Mt. Etna, which is located on the eastern side of the island. Palermo is the capital and other major cities include Siracusa, Agrigento, Messina, Trapani, Caltanissetta, Ragusa, Enna, and Catania. Palermo is home to a 12th Century Cathedral and a Teatro Massimo that is known for its performances of opera. Also, in the city center is the Palazzo dei Mormanni, a royal palace from the 9th Century. Tourism is a major industry like many other southern regions. Lately there is been a boom of people wanting to visit Sicily and its culture. Nearly all the provinces have historical influences. One of the more touristic cities is Taormina, located on the eastern coast at the base of Mt. Etna. It is known for its ancient Greek-Roman theatre that is still used today.



It has stunning cliffs that provide unimaginable views. Other famous cities include Agrigento, where the Valley of the Temples are located, Ragusa with its famous Duomo of Saint George, Noto, that has the Palazzo Ducezio, Marsala, which is a coastal town in west Sicily known for its ancient ruins, and Caltagirone, which has a famous ceramic staircase. Around Sicily you have a lot of smaller islands that are popular with tourists. Typical dishes include Maccheroni alla Norma, Cipollina, Pasta con le Sarde, Arancini, la Cassata, Cannoli, and Marsala liqueur. A favorite is the flavored ices (granite) and a popular one is the Graitia di Gelsi Neri. Wines from this region include Cerasuolo di Vittoria, Moscato di Noto, Moscato di Siracusa, Malvasia delle Lipari, and Passito di Pantelleria.

The last region is the other island known as Sardinia. This is located to the west of the Italian peninsula just below Corsica, that belongs to France. It is known for its sandy beaches and mountainous interior with a rugged landscape, dotted with



thousands of nuraghe, stone ruins from the Bronze Age shaped like beehives. Cagliari is the capital of this region and other major cities include Nuoro, Sassari, Oristano, Ogliastra, and Olbia. Sardinia is frequented by many jetsetters during the summer months and is one of the top locations for the elite to vacation. Olbia, Alghero, and Porto Cervo are among the high spots to visit. In the northwest part of Sardinia, a dialect is spoken that sounds very similar to Catalan from Spain due to the strong Spanish influence. Cagliari has a medieval walled quarter situated high of the rest of the town and also highlights a 13th century Cathedral. Sardinia is famous for its production of cork. Alghero, a city on the northwest corner, is also encircled by ancient walls. It has a

charming cobblestoned center and a gothic Cathedral of Santa Maria with a magnificent bell tower. Typical dishes include Porcetto Arosto (Porcheddu), La Fregola con Frutti di Mare e Zafferano, La Bottarga, and Le Seadas. Wines from this region include Malvasia di Bosa, Mandrolisai, il Nasco di Cagliari, Arborea, and the after-dinner favorite Mirto'.

Naturally all of the Italian regions offer a wonderful selection of food, wine, and especially extra virgin olive oil. All of the regions have so much to offer the visitor. I hope I have inspired you with knowledge and insight into the regions of Italy. I hope you plan to visit Italy soon, whether it be your first trip or a return trip.

Thank you for your continued support of the Italian American Cultural Center of Iowa and spreading Italian culture throughout the community.



## Around The Center

by Patricia Civitate

Some of the early, popular events held at the Cultural Center were the Old Timers Reunions. Individuals sharing the same vocation were invited to gather and talk about the "good old days". On November 17, 1991, a reunion of tailors and seamstresses was held. One thing they all agreed on was the fact that they had left their native Italy for a better life for their families. They brought what little money and clothing they had to a strange country to begin a new life. Several of them learned their trade by working in their fathers' shops or the shops of their friends.

This month I would like to share with our readers what I learned about some of the tailors and seamstresses. Their names, with related information, are written in no particular order. I would like to add that some of the individuals mentioned in this article have donated tools of their trade to the Tailor/Seamstress display located in the museum of the Italian-American Cultural Center of Iowa.

Joe and Lucretia Tumea donated a large home-made lazy Susan that contains an assortment of buttons, threads and needles, as well as forms for shaping hems and sleeves, heavy duty irons and small table top ironing boards. A full-length wool coat donated by Antonio M. Romeo, which he tailored for his brother, is on display in the area. Sewing machines were donated by Angelo Bellizzi, Luigi Bevilacqua, and Joe and Lucretia Tumea.



John and Josephine Baratta operated Baratta's Custom Tailor Shop in the Merle Hay Mall. They also had the Iowa Dress Club.

Joe and Lucretia Tumea worked for Foreman and Clark in Merle Hay. Other seamstresses there were Mamma Rosa Tumea and her daughters Lucy Cosenza and Nancy Danca, Carmella Renda, Leonardo Bevilacqua and Ed Trento.

Joe and Mary Costanzo owned the Victoria Cleaners, Camellio Marasco operated Camellio's Custom Tailors, and James Lavia was the tailor and owner of The Reliable Dress Club. Anthony Matalone was employed as the tailor at Youngers.

Other Italian tailors were Fortune Pascuzzi, Angelo Bellizzi, Charles Formaro and John Renda.

Tony Berardi began his training in Italy when he was 13 years old. He had a shop in the Equitable Building. He and his son Anthony had a shop on the skywalk area in downtown Des Moines and are now located on University Avenue.

Emilio F. Vecchi had shops in Downtown Des Moines on 7th St and Locust. It is said that he tailored the first pair of Bermuda shorts.

PLEASE NOTE: The above information is very limited and may contain unintentional errors. Please share with us any corrections. We appreciate all pictures and information that we can record in our Tailor/Seamstress display in the museum. Feel free to call the Center at 280-3719 or send information to [civitate@iaccofia.org](mailto:civitate@iaccofia.org)



## However you celebrate it, enjoy it as a time of relaxation from work

If you do not live in Italy or you have never spent a summer in August in Italy, you probably don't know what the celebration of *Ferragosto* is.

*Ferragosto* is an Italian holiday celebrated every August 15th. Originally, it was related to a celebration of the middle of the summer and the end of the hard labor in the fields. In the times of the Roman Empire, it was a holiday celebrating fertility, honoring the gods. The name "*ferragosto*" comes from the original Latin name "*Feriae Augusti*", which means the Festivals of Emperor Augustus.

Today, the *Ferragosto* in Italy is the day when Roman Catholics believe the Virgin Mary is supposed to have ascended to heaven, and the Catholic Church celebrates this date as a Holy Day of Obligation to commemorate the Assumption of the Blessed Virgin Mary – thus is a major Italian holiday.

You will experience added crowds at the beaches and lots of traffic along the coastal roads – but many festivals of parades, food, music, and fireworks throughout Italy are well worth the travel getting to.

Italy's two greatest festivals are *Carnavale* and *The Palio* of Siena. The *Palio* of Siena, taking place on the 16th, is the biggest horse race in Italy and, by far, the most important one in August. Folks from all over the world travel to Siena in Tuscany to see this festival and you owe it to yourself to check out this awesome event.

In Italy, the entire month of August is generally taken as a holiday from professionals, offices and shops just for leisure time and relax. Typically, businesses that do stay open the first half of August, close for the second half of the month following the 15th. Everything opens again in September.

*Ferragosto* is, next to Christmas, Easter and New Years, the most important holiday in Italy.

Buon Ferragosto!



## Fiori Di Zucca Fritti

All the members of the squash family – zucchini, squash, pumpkin – put out an edible flower, which in the summer in Italy is easy to find and not expensive to purchase. The zucchini flower is the hardest and largest, making it ideal for stuffing, while squash and pumpkin blossoms tend to be more delicate and small.

The best time to pick the flowers is in the morning when they're open. The flowers you want are the males on a long stem; keep a couple inches of the stem, it's edible and is nice and crunchy when fried. Be sure to leave one male flower per plant to ensure continued pollination of the female flower. The female flower will have a small zucchini attached to it.

Shake off any bugs, remove the spikes at the base of the flower, and remove the stamen. The flowers will close up and slightly shrink after an hour or two and if you wait to remove the stamen you'll end up having to rip through the flower to get inside. Be careful not to crush the flowers.

The flowers fried on their own are traditional and really delicious, but if you want to stuff them, do it immediately when you get home. Once the flower has closed up it will be difficult to stuff them without ripping the blossom. Keep the stuffing simple so as not to overwhelm the delicate flavor of the flowers. This is a true summer treat!

### Ingredients

- 1 cup all-purpose flour
- 1 1/2 cups chilled club soda or seltzer water
- sea salt for garnish
- 4 ounces low-moisture mozzarella cheese, diced
- 1/4 cup finely grated Parmigiano Reggiano cheese
- 3 anchovy fillets, cut into four pieces
- canola oil, for frying
- 2 lemons cut into quarters, for garnish
- Italian Salsa Verde for serving



### Instructions

Combine flour, sparkling water, and a pinch of salt in a large mixing bowl and whisk to combine. Set the batter aside to rest at least 10 minutes. Meanwhile, fill a heavy-bottomed saucepan with oil to a 1-inch depth and heat to 350°F.

Clean zucchini blossoms by gently twisting the pistils (often covered in pollen) from the center of the flowers until they come off. Using a damp paper towel, carefully remove any dirt from the petals. Mix together the cheeses and anchovies and fill each blossom with the mixture. Holding the blossoms by the flower tips, dip them in the batter until well coated. Let the excess batter drip off and place on a wire cooling rack until ready to use. Repeat to coat all the flowers.

When blossoms are ready and oil is heated, carefully add some blossoms to the oil (do not overcrowd the oil — just cook 2 to 4 blossoms at a time). Cook about 4 to 5 minutes per batch until the blossoms are golden brown. Remove with a slotted spoon to a paper towel-lined plate, season with a pinch of sea salt and a squeeze of lemon. Repeat to cook all the blossoms then serve immediately with the salsa verde passed on the side.



### Italian Salsa Verde

- 2 teaspoons marjoram, minced
- 3 tablespoons Italian flat leaf parsley, minced
- 1 teaspoon garlic, minced
- 1 tablespoon Fresno pepper, minced or other hot pepper
- 1 tablespoon capers, minced
- 1 1/2 tablespoons fresh lemon juice
- 4 1/2 tablespoons extra virgin olive oil
- 1 pinch kosher salt and fresh ground black pepper

Combine all ingredients. Let sit for 1 hour before serving.

## In Our Library

In a normal year, the Cultural Center would be busy planning for the Italian-American Festival of Iowa. Unfortunately, this is not a normal year. Maybe this is a good time to take a look at some of the programs from Festivals of the past. Our library can help you do just that.

### 1933 FESTIVAL ENTERTAINERS



Mike Seigliani and Rose Mary Cordaro are the dancers pictured above who demonstrated how the real Italian Tarantella should be danced at last year's Societa or Park, and could they dance!

On August 11 - 12, 1951, the Societa-Stemma D'Italia held its 22nd annual Festa at Stemma D'Italia Park located at SE 4th and Edison. Their festival booklet contained wedding pictures, photos and articles about the history of their club, and information about famous Italian personalities.

The Club of Italian Americans held its 2nd Festival at Columbus Park on August 6 - 7, 1977. A photo of the previous year's queen, Katherine Gazzo, was included in the booklet along with a letter by Marianne Lipovac, the President of the Society of Italian-American Women. No entertainers were listed, but a picture of Johnny Marturello with his accordion was in the booklet, so we suspect he provided some Italian music.

August 1 - 4, 1996, was the date for the 21st annual Festa Italiana presented by the Society of Italian Americans. Willie Farrell and the Round Guy provided main stage comedy entertainment. Friday night's music was provided by Danny and the Dreamers, with Cold Sweat playing on the main stage on Saturday night. The last page of the program contains an article about 10 Italian sports legends.

The first Italian-American Heritage Festival of Iowa was held on July 30 - 31, 2010, in Western Gateway Park in downtown Des Moines. This Festival was the combined effort of the Italian-American Cultural Center of Iowa, the Societa Vittoria Italiana, and the Society of Italian-Americans. Willie Farrell was the emcee, while Five Gumbas, Fred Gazzo and Gina Severino Gedler provided some of the entertainment. Visitors were invited to enter the Mama Mia, Best Sauce, and Queen Contests or to enter some art work into the Artistic Scholarship Competition.

Our library contains these programs along with programs from many years of Italian Festivals. They provide a look at the interests of the Italian community through the years. They are also fun to look through even if it's only to peruse the ads for places like The Pied Piper, Polito Body Shop, and Sea Food Grotto.

## The Original Aperol Spritz

An Aperol Spritz is probably the perfect summer tipple. Bright orange in color and with a combination of sweet liqueur and white wine or fizzy Prosecco, it's refreshing with a bitter-sweet after taste. Cheers to summer and feeling like we're all sitting on an Italian Piazza!

Aperol, an orange-red liquor invented by the Barbieri brothers in Padova in 1919, is a go-to Spritz option. Low in alcohol, pleasantly citrusy and slightly bitter, it is a light and fresh aperitif that owes its flavors and aromas to sweet and bitter oranges, rhubarb, and gentian root. The other components are a trade secret and remain unchanged. When the Campari Group purchased Aperol in 2003, they vowed to remain faithful to the original recipe.

According to the Campari Group — which owns Aperol — the "official Aperol Spritz" is made of 3 parts Cinzano Prosecco (Campari owns the Cinzano brand; any dry Prosecco will do), 2 parts Aperol and 1 part soda, stirred gently over ice and garnished with an orange slice.



In Italy, the Aperol spritz is typically a pre-dinner drink sipped with snacks, sometimes garnished with a green olive to make a "Venetian spritz."



## 100 Best Things To Do In Italy

by Jen Miller

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



### 92. Cortina d'Ampezzo

Home to the winter Olympics of 1956 and the backdrop for a number of films (including "For Your Eyes Only" and "The Pink Panther"), Cortina d'Ampezzo – or simply Cortina – offers some of the best skiing and winter sports Italy has to offer. The town itself is charming, with plenty of bars, restaurants and hotel accommodation, and at 1210 m above sea level offers incredible views of the Dolomites. The church of Madonna della Difesa, with its sculptures and frescoes, and the WWI monuments are of particular interest.



### 93. Museo Stibbert

Located in Florence, this former home of Frederick Stibbert (1838-1906), houses a unique private collection of weapons and armor predominantly from the 16th to the 19th centuries will take your breath away simply by reason of its vastness. His villa – and the adjoining one, bought by Stibbert when his own home became too small to house his collection – is decorated throughout in mediaeval style and the estimated 16,000 exhibits of Moorish, Islamic, European, Etruscan and Japanese arms (the largest outside Japan) are displayed "in action", with dramatic effect.



### 94. Zoological Gardens

With over 400 animals over a 7 acre area and diverse free activities and playgrounds for children, the Pistoia Zoo is a great venue for a day trip with kids. With a number of special activities – the Zoo caters for children's birthdays, offers summer camps and close animal encounters and is periodically even open at night – it is a very flexible option for entertaining children away from the noise and bustle of the city.



### 95. Basilicata Adventure Parks

Basilicata, aka as Lucania, is a region in southern Italy (between the "heel" and the "toe" of the boot.). The Lucania Park in the village of Cirigliano (Matera district) offers a wide range of adventurous activities such as tree-canopying and archery; in nearby Castelmezzano, a terrifying zipwire experience (Il volo dell'Angelo); a similar ride (Il volo dell'Aquila) can be had at San Costantino Albanese. These two daredevil experiences constitute a major tourist attraction in the area.



### 96. Frasassi Caves

The Frasassi cave system in Genga, central eastern Italy, was discovered in 1971 and has become one of the most popular cave systems in Italy. Richly endowed with stalactites and stalagmites and illuminated for eerie and dramatic effect, the caves are a perfect activity for a rainy day!



### 97. Sorrento Ice and Pizza Cooking Course

Sorrento, in the Campania region in southern Italy, offers a somewhat different holiday experience – lessons in making pizza and gelato. At the Villa Capo Santa Fortunata, it is possible to book a four day, three night stay with all ingredients, courses, PDF of recipes and a souvenir apron included. A really fun activity and an unforgettable experience, this course will really boost your cooking skills!

Continued next month

## 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)

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Layout Editor, Susan DeFazio, [defazio@iaccofia.org](mailto:defazio@iaccofia.org)

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January 1	Jan/Feb issue	May 1	May/Jun Issue	September 1	Sep/Oct issue
March 1	Mar/Apr issue	July 1	Jul/JAug issue	November 1	Nov/Dec

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# VITTORIA LODGE AUXILIARY

**Next Meeting: September 20th**

## **UPCOMING MEETING/NEWS**

As you can imagine there isn't a whole lot to report this month. The June Dinner was cancelled but scholarships were awarded. Please see the men's section of the newsletter for details on who won. The women provided enough money to pay for five scholarships this year.

Our hope is to see you all again on September 20<sup>th</sup> at our next meeting. We sure do miss seeing everyone and hope everyone is staying healthy.

## **ANNUAL CORN FEED/PICNIC**

Our annual corn feed/picnic will be held August 30<sup>th</sup> at 12:00p.m. The lodge will provide brats, hot dogs, and corn. Please bring a dish to share with others. Mark your calendars to come out and enjoy good food, good company and bocce ball. Please follow social media for updates if we need to cancel this event

## **MARK YOUR CALENDARS:**

August 30<sup>th</sup> – Corn Feed  
September 20<sup>th</sup> – Meeting at 2:00  
November 7<sup>th</sup> – Craft Fair  
November 8<sup>th</sup> – Memorial Mass

**FIND US ON FACEBOOK: VITTORIA LODGE AUXILIARY**





# *Società Vittoria Italiana*

**Next Men's September 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 SHELTER:** The lodge shelter is a great place for family and firend gatherings. Open to all members. Contact the lodge if you'd like to reserve.

**SCHOLARSHIP WINNERS:** Congratulate this year's scholarship winners -William Leonhardt, Hayden Van Houten, Marc Medici, Salisa Hauber, Maddison Kay Danti, Zoe Elizabeth Randazzo, Siera Rossi, Grace Freund, Jordan Magnani, Lexie Magnani, Mason Porepp, Dawson Kenneth Palmitier and Jared Dooley.

**LODGE WEBSITE:** We have been upgrading our lodge website. Check us out at <http://vittorialodge.com>

**MEMBERSHIP DUES:** Please get your membership dues sent in. If you did not receive your membership statement, please contact Squire at 515-577-4283 or email him at [squire@squireweb.net](mailto:squire@squireweb.net).

**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 PO Box 1212 Ankeny IA 50021-0975 or [carltree@msn.com](mailto: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](mailto:squire@squireweb.net).

**HAPPY MAY & JUNE BIRTHDAY WISHES TO OUR MEMBERS:** Orlando Vivone, Rocco Vacco Jr, James Hamm, Eugenio Fugaccia, Mike Van Houten, Charles A. Van Houten, Jeffrey Jennings, Jeremiah Joens, Angelo Vignaroli, Edward Palandri, Phillip Pezzetti, Neal Prati, Steven Righi, Noah Fiori, John Rossi, Michael Lucente, James Blasco, Randall Stefani, Richard Stefani, Rev Frank Chiodo, Larry Lassiter, Frank Formeris, Ned Chiodo, Kevin Brooks, Chad Chicoine, Dominic Fontan Jr, Paul Gits, Charles M. Van Houten, Jeff Anderlik, Ryan Stefani, Teonte Gentosi, Jason Pirtle, John Natale, and David J. Van Houten.- **Buon Compleanno!**

**MARK YOUR CALENDARS:**

August 30<sup>th</sup> – Family Corn Feed  
September 20<sup>th</sup> – Lodge Meeting  
October 18<sup>th</sup> – Lodge Meeting  
November 8<sup>th</sup> -Memorial Mass  
November 15<sup>th</sup> – Lodge Meeting