



# NEWSLETTER

Vol. 36 Issue 6

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Nov/Dec 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.

## 2020 Board of Governors

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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 everyone!

We are all feeling a lot of anxiety and stress due to the times we are living in right now. But, surely, we will surpass these feelings soon. We are entering into a very festive time full of joy. Let us hope that this moment becomes one of growth and helps us overcome our moments of overwhelming fear.

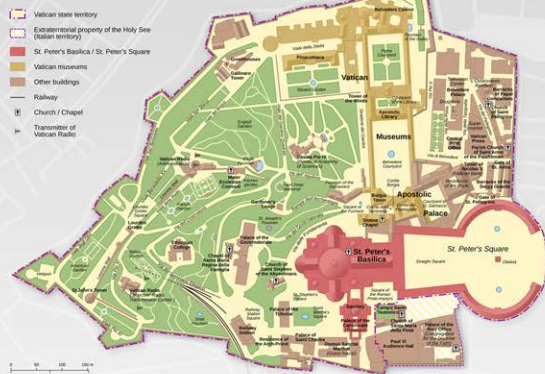
Here is some information that you can read to evade the moment.

Do you know that Italy is the only country in the world that encompasses two independent states? One is Vatican City and the other is the Republic of San Marino. Let me tell you a little about Vatican City....

Nearly everybody knows that the Catholic Pope lives in Vatican City, which is located inside the city limits of Rome, Italy. Vatican City is also the home of St. Peter's Basilica, the Sistine Chapel and Vatican museums that feature some of the world's most famous paintings and sculptures. However, many don't know that Vatican City, officially known as Vatican City State, only became independent from Italy in 1929 with the Lateran Treaty. This was an agreement between the Kingdom of Italy under Benito Mussolini and the Holy See under Pope Pius XI to recognize Vatican City as an independent state under the sovereignty of the Holy See. The Italian government also agreed to give the Roman Catholic Church financial



## VATICAN CITY



continued on page 3

## Thanksgiving Con Noi

At this time the Italian-American Cultural Center of Iowa will be open by appointment only. Visitors are asked to call the director at 515-250-8804 to make their appointment.

Masks will be required.

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

### Friends of The Center

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

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

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

Italian Folk Dancers

### Grant Supporters



The Italian-American Cultural Center of Iowa in collaboration with Chef Diego Critelli is offering a 5-course Thanksgiving Dinner to-go!

Antipasto  
Assorted Appetizers

Primo Piatto  
Lasagna Autunno  
(Autumn lasagna)

Secondo Piatto  
Tacchino Farcito  
(Turkey slices rolled with prosciutto and vegetables)

Contorno  
Patate al Forno e Caponata  
(Oven roasted potatoes and eggplant caponata)

Dolce  
Torta di Mele  
(Apple cake)

All dinners serve two people for only \$50. Purchases may be made at our web site [www.iaccofia.org](http://www.iaccofia.org), [eventbrite.com](http://eventbrite.com) or by mailing payment to the Center. Order and pay by November 6th and receive some home-made grissini (bread sticks).

Dinners with cooking instructions, will be available for pick-up on November 25th at The Italian-American Cultural Center of Iowa.



The Cultural Center will once again sponsor a Christmas Mitten Tree. Donations of hats, caps, scarves, mittens or gloves can be brought to the November club meeting and given to their Cultural Center representative. Other donors may call the director at 515-250-8804 for information to obtain museum hours to make their contributions. All donations will be given to the Bidwell Center for distribution.

compensation for the loss of the Papal States. In 1947, the Lateran Treaty was recognized in the Constitution of Italy as regulating the relations between the state and the Catholic Church.

The name "Vatican" was already in use in the time of the Roman Republic for the Ager Vaticanus, a marshy area on the west bank of the Tiber. Because this area flooded often, many Romans considered this area uninhabitable. Agrippina the Elder (14BC – 33AD) drained the area and many villas were constructed here. She also began laying out her gardens in the early 1st century AD. In 40AD, her son, Emperor Caligula built a circus in these gardens for charioteers that was later completed by Nero and simply called the Circus of Nero. The famous Vatican Obelisk was originally taken by Caligula from Heliopolis in Egypt to decorate the spina of his circus and is thus its last visible remnant. This area became the site of martyrdom of many Christians after the Great Fire of Rome in 64AD. Ancient tradition holds that it was in this circus that Saint Peter was crucified upside-down.



Popes gradually came to have a secular role as governors of regions near Rome. They ruled the Papal States, which covered a large portion of the Italian peninsula, for more than a thousand years until the mid-19th century, when all the territory belonging to the papacy was seized by the newly created Kingdom of Italy. For most of this time the popes did not live at the Vatican. The Lateran Palace, on the opposite side of Rome, was their habitual residence for about a thousand years. From 1309 to 1377, they lived at Avignon in France. On their return to Rome they chose to live at the Vatican. They moved to the Quirinal Palace in 1583, after work on it was completed under Pope Paul V (1605–1621), but on the capture of Rome in 1870 retired to the Vatican, and the Quirinal Palace became the primary residence to the King of Italy.

The government of Vatican City has a unique structure. The pope is the sovereign of the state. The politics of Vatican City takes place in an absolute elective monarchy, in which the head of the Catholic Church takes power. The pope exercises principal legislative, executive, and judicial power over the State of Vatican City (an entity distinct from the Holy See), which is rare in a non-hereditary monarchy. Vatican City is one of the few widely recognized independent states that has not become a member of the United Nations. The Holy See, which is distinct from Vatican City State, has permanent observer status with all the rights of a full member except for a vote in the UN General Assembly.

As the Vatican City is an enclave within Italy, its military defense is provided by the Italian Armed Forces. However, there is no formal defense treaty with Italy, as the Vatican City is a neutral state. Vatican City has no armed forces of its own, although the Swiss Guard is a military corps of the Holy See responsible for the personal security of the Pope and residents in the state. Vatican City issues its own coins and stamps which are highly collectible. Citizenship of Vatican City is granted on the grounds of appointment to work in a certain capacity in the service of the Holy See. It usually ceases upon cessation of the appointment. In 1984, the Vatican was added by UNESCO to the List of World Heritage Sites; it is the only one to consist of an entire state. It is one of the few independent countries without an airport. It also has an independent telephone service, postal system, newspaper, and even its own radio station, Vatican Radio.



I hope you have found this information about Vatican City of interest. As always, I appreciate and thank you for supporting the Italian American Cultural Center of Iowa as we spread Italian culture throughout the community and the state.

*Auguro a Voi ed alla Vostra famiglia da parte mia e dell'intero Board of Directors della Italian American Cultural Center of Iowa un Buon Natale ed un Felice Anno Nuovo!!*

(I wish to you and your family from myself and the entire Board of Directors of the Italian American Cultural Center of Iowa a Merry Christmas and a Happy New Year!!)

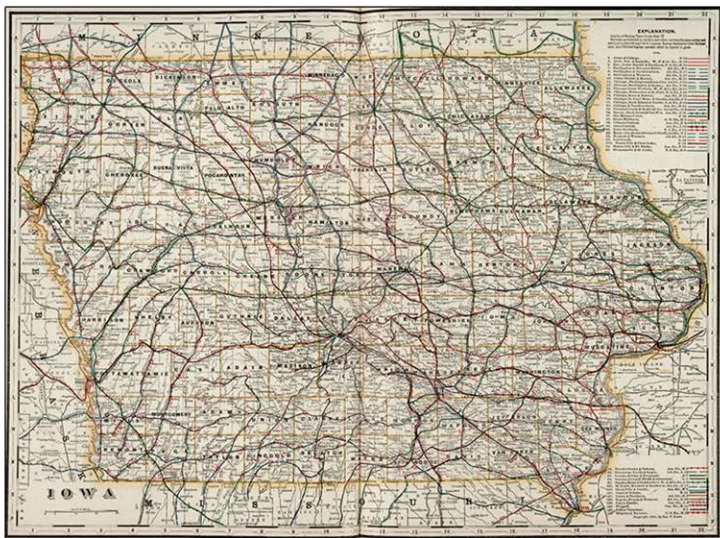


# Railroad History and Records

By Kathy Foggia

The Railroads were one of the main industries supplying Italian immigrants with a job when they arrived. If you know your relative worked for the railroad and you want to find out more information, your first step is to find out which railroad, as there were many operating in the early 1900's.

County histories will narrow down which railroads were in the area, but city directories and censuses will list where your ancestor worked, with the city directory most likely to list which railroad, maybe even listing their occupation at the railroad. Census records are available for free on [www.familysearch.org](http://www.familysearch.org) or on [www.Ancestry.com](http://www.Ancestry.com) if you have a subscription. City directories are available for free at the Des Moines downtown city library or on [www.Ancestry.com](http://www.Ancestry.com) for some years, if you have a subscription.



Here is a link to the interactive Iowa DOT map of current and abandoned railway lines to give you an idea of how many railroad tracks were covering the state at one time:

<https://iowadot.maps.arcgis.com/apps/MaPSeries/index.html?appid=95a7af3a70f948d3b0dc40805e51805a>

Here is another map from 1901, when the rush of Italian immigrants began to come, showing all the different railways in Iowa with the names of rail companies in the upper right corner.

## Records

Most railroads were private companies, and their records are not under any government regulations. Because of that, many records have not survived. Some companies saved personnel, accident, and payroll records and some did not. Ancestry.com has some railroad records. Use the card catalog and the keyword search option. Searching the keywords 'railroad Iowa' brings up several good options, or you can expand and just search 'railroad'.

The Railroad Retirement Board was created in the mid-1930's and has no records for workers who retired or died before 1937. If an ancestor still worked or began service for a railroad after that date, there may be a file. Request an inactive file (.30 per page) from National Archives at Atlanta, which holds 54,000 cubic feet of files. <https://archives.gov/>

A name index with birth and death dates is at <http://quicklook.midwestgenealogycenter.org> and on Ancestry.

The other option is the Railroad Retirement Board itself. It is best to have that person's social security number. Railroad worker social security numbers began with a 7. Other helpful details would be the complete name, the railroad worked for, time of employment, birth, and death dates. A fee of \$27 is charged by the RRB for the search time. The RRB web site explains the records and research service <https://www.rrb.gov/mep/genealogy.asp>. It is important to read the details because the RRB may end up sending you to the National Archives at Atlanta, Georgia, as many of the older inactive records have been transferred to NARA.



The Italian American Cultural Center of Iowa has opened a railroad display, honoring the rich history of the Italian immigrants and their descendants working in the railroad industry, thanks to several generous donations.

We would like to invite you to come see the display and ask that if you have any family memorabilia that you would like to donate, please contact the Cultural Center.

### Iowa Railroad Museums

ROCK ISLAND TRAIN DEPOT MUSEUM  
405 Kd Ave  
Eldon, IA 52554  
(641) 799-1508

UNION PACIFIC RAILROAD MUSEUM  
200 Pearl St  
Council Bluffs, IA 51503  
(712) 329-8307

RAILS WEST MUSEUM  
16th Ave & South Main St  
Council Bluffs, IA 50503  
(712) 323-5182

CHICAGO, BURLINGTON & QUINCY DEPOT MUSEUM  
(Also WWII Memorial Museum)  
305 S Second  
Red Oak, IA 51566



SIoux CITY RAILROAD MUSEUM  
3400 Sioux River Rd.  
Sioux City, IA 51109  
(712) 233-6996

KATE SHELLEY RAILROAD MUSEUM  
1198 232ND St  
Boone, IA 50035  
(515) 432-1907

HUB CITY RAILWAY MUSEUM  
26 2ND Ave SW  
Oelwein, IA 50662  
(319) 283-1939



## New Year's Sicilian Style



To celebrate New Year's Eve Italian-style many modern Sicilians are following Italian traditions by wearing red underwear and eating lentils. Both are considered to bring good fortune for the year ahead. Lentils from the Sicilian island of Ustica are world-renowned, and because lentils resemble coins, that's where the good fortune comes in.

### Sicilian Lentil Soup

- 2 tablespoons extra virgin olive oil
- 3 carrots, diced
- 2-3 celery stalks, diced
- 1 large onion, diced
- 3-4 cloves garlic, minced
- 1 red bell pepper, diced
- 1lb dried lentils
- 2 15 oz cans diced Italian tomatoes, with liquid
- 4 cups vegetable stock
- 5 cups water
- 2 1/2 teaspoons Italian seasoning salt and pepper,
- 10 oz bag fresh spinach
- fresh grated Parmesan, for serving

In a large pot, heat olive oil, add diced carrots, celery, onion, pepper & minced garlic. Season salt & pepper. Saute vegetables in oil for until soft and fragrant.

Add lentils, diced tomatoes, vegetable stock & water to vegetable mixture. Add 2 pinches of salt. Bring soup to a slow boil over medium high heat for a few minutes, then back down to a simmer over low heat. Simmer about 35-40 minutes stirring occasionally, until soup starts to thicken.

In the last 5 minutes of cooking, add fresh spinach leaves to soup and gently stir to combine. Serve with freshly grated Parmesan.

## We Reflect and Remember

Donna Jean Marasco  
Jerry Watters  
Isabella Colosimo Marturello  
Jayne Pigneri Lipovac  
Nick Bisignano  
Frank DeFazio

Mary Randazzo  
Danny Scavo  
Evelyn Caligiuri  
Sam Tumea  
Joyce Scaprinio Spain

Sam Colacino  
James Wangemann  
John Civitate  
Stephan Civitate  
Robert Scarpino  
Pete Leo

## In Our Library

Her father's words, "Don't forget where you came from," prompted Nancy Polito to write the book *Nobody Washes Me, I'm Italian!*. A copy of her book can be found in our lending library.

In a letter to the Cultural Center Nancy tells how proud her father was of his Italian heritage and how the family worked to assimilate into the American way of life. Her book is a biography and personal memoir about her father, Armando Polito, his wife and the family they raised.

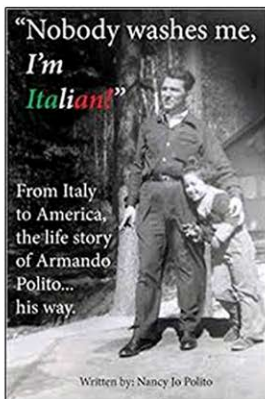
The first part of the book tells about Armando's journey from the town of Bovino, Italy to the United States. The story is told in his own words taken from tapes recorded before his death in 2003.

These stories are the ones he told his children and grandchildren over and over again. Armando Polito was a typical hard-working, hard-headed Italian male with a fierce love for his wife, children, and grandchildren. Readers are likely to find similarities in their own memories if they were brought up in an Italian family with a strong Italian father.

The second portion of the book, "A Father's Daughter" is a recounting of family traditions and tales from her own memory. The strong love of her family, especially her father, is evident in her writings. She recounts how her father was able to demonstrate his love even when his manner was gruff.

The book contains the family trees of the Polito, Profenno, and DiMatteo, families so the ancestry of "la famiglia" can be traced. Photographs that lend color and interest to her story are also included. There is glossary of Italian words and their translations that Nancy often heard her father mutter.

You can borrow this book from our library. Happy reading.



## Around The Center

By: Patricia Civitate

I would like to take this opportunity to share with our readers the traditional events offered each year at the Cultural Center and the effect the corona virus has had on our observance of them.

**St. Joseph Altar Celebration** - In mid-January, Kathy Foggia and Mary Romanelli began assembling this year's altar. Each of them had planned winter vacations and wanted to be sure they had ample time to complete their preparations for this year's celebration. During the second week of March, volunteers began baking cookies and breads. They also made bags of homemade pasta. As in the past, the baked goods as well as the pasta were put in the freezer, the cookies to be frosted later. When Kathy and Mary returned, they began putting on the finishing touches. They were joined by John Hildreth and the late Joe Boehm. Two days before picking up the fresh fruits and vegetables from Capital City and Loffredo Fresh Fruits, the corona virus struck with a vengeance and it was necessary to cancel our annual event.

We were sad not to be celebrating this great saint. The volunteers had worked very hard but we could not hold our event at the center this year. We came up with a plan. Five volunteers came to the center and frosted all the cookies. We prepared 50 bags for Mary Campos, long time supporter of the Cultural Center. She distributed the cookies to families in the food program she visited weekly. The remainder of the cookies were given to the Salvation Army for distribution from their food trucks. We had the ingredients for making spaghetti sauce on hand so two large pans of homemade pasta were prepared and donated to the Catholic Worker house. Our St. Joseph Altar celebration took place, just in a much different manner.

**Columbus Day Heritage Month** - A flyer was included with the September/October NEWSLETTER that suggested ways of observing our 45th anniversary year. It contained the names of several Italian pioneers who traveled across the ocean to help shape the North American continent, along with their accomplishments. Included also were suggested activities for weekly "personal discoveries".

**Outstanding Citizen Awards** - The Board of Governors approved continuing the tradition of selecting recipients of the Outstanding Citizen of The Year Award. The award presentations were made Sunday, October 11th at three o'clock in the afternoon. The ceremony took place in the south parking lot with the Cultural Center mural in the background. President Paolo Bartesaghi welcomed the recipients and their guests. Nomination letters were read by those who submitted the names of the nominees and plaques were awarded. Refreshments of cold drinks, ice cream and cookies followed.

### Outstanding Citizen Award Recipients



Luca Berrone



Tim Lancial



Mary Romanelli

Luca is the general manager of Sacmi USA Group, which manufactures and distributes industrial machinery and parts in Des Moines. He was a member of the Iowa Sister States organization committee and now an honorary lifetime member of that committee. He also served on the Greater Des Moines/Provincia di Catanzaro Sister Cities commission. He also serves on the annual fundraising dinner committee for the Cultural Center.

Tim is the founder and CEO of Event Decorators. He began assisting the Cultural Center in their decorating needs when they participated in their first cultural event. After a few years of serving them personally, he donated some of the items they used. When the Italian-American Heritage Festival of Iowa held their festival in the Pappa John Educational Center, Tim sent his crew to decorate the entire hall with window curtains and walkway as a continued donation.

Mary's interest in design and a love for all things Italian has been essential in her help each year in the construction, design and decorating of the St. Joseph Altar. She has helped prepare the Cultural Hall at the Italian-American Heritage Festival for the past 10 years. Mary has volunteered her time as a member of the St. Anthony School Board. As a graduate of St. Joseph Academy, she organized a reunion for their Stepperette marching group.



## Camillio Marasco and His Wonderful Birdhouses

By Jari Chiodo Sinnwell

I first became aware of Camillio Marasco during our 2018 trip to Soveria Mannelli, Italy. We visited the Marasco Jewelry store there knowing the owner was a distant relative of mine. He inquired about Camillio's father who had settled in Des Moines. After returning, I connected with Camillio's daughter, Vanessa, via Facebook. I was shocked to learn Camillio grew up on Via Maraschi, the very same street as my grandfather. In fact, the fountain on Via Maraschi by my grandfather's house was made by Camillio's father with Camillio's very own initials etched into the cement.

Camillio graciously agreeing to do a DNA test which added much to my genetic family tree. It amused me to read Vanessa's account of the family's attempts to get an untainted saliva sample from him. She lamented, "He keeps sneaking tastes of the spaghetti sauce!"

As I awaited his DNA results, I did research on him and discovered what a truly remarkable person he is. According to newspaper articles from the 2004 Des Moines Register, he helped an adoptee find her Italian birth family. He accomplished alone what other agencies combined had been unable to do. As a result the young woman made a trip to Italy and was able to connect with her family of origin.



At last! Camillio Completes the DNA Test

I also learned in 1974 when his children were small, he plowed under his front lawn and planted 200 tomato plants. Mamma Mia!

But the birdhouses, ah, the birdhouses! A May 2006 feature in the Des Moines Register shared his journey into his wonderful new enterprise. In 2002 when Camillio and his wife, Karen were visiting a Farmer's Market, she saw a birdhouse and said she wanted to buy it. He told her he'd make her one. And so, with no prior woodworking experience and legally blind with macular degeneration, he began his artistic career.

Camillio said he patterns the birdhouses after the churches he remembers from his childhood in Soveria Mannelli. The bases for the larger birdhouses include the fences he remembers around the churches.

I just had to have a Camillio original! But how would I do that living hours away from my home town of Des Moines? We tried coordinating trips to Des Moines with when Camillio would be at the Farmer's Market, but that didn't work. Then came the pandemic. But all was not lost. I discovered the Facebook page, "Birdhouses by Camillio Marasco." So many to choose from! Each is uniquely

created using a variety of salvaged architectural features including finials, doorknobs, keys and decorative moldings making each one an individually created masterpiece. Vanessa very kindly hand delivered our chosen treasure to our son's house where we picked it up on our next Des Moines trip.

The birdhouse we chose exceeded our expectations. What a beauty! It's large with striking red tones and includes a windmill that actually turns. It came with a note saying the birdhouse's copper roof was made from material salvaged from the old roof of the Capitol building. Wow!

Today the birdhouse is the focal point in our living room, resting in a place of honor.

I am at long last the proud owner of a Camillio Marasco original!



Fountain built by Camillio's Father



Our Camillio Original

## Things You Can Only Experience in Italy

Continued from last month



**Try the best pizza in the world ...** You can't say you tried real pizza if you didn't eat pizza in Naples; the birthplace of this Italian delicacy we all know and love. Forget about the topping-loaded pizza that you're used to and enjoy a typical Neapolitan Margherita or Marinara. Starting from the introduction of flatbreads by Greek conquerors more than 2,000 years ago to the invention of the Margherita in 1889, Naples has had a long love affair with pizza, its most famous food. There are hundreds of pizza shops in the city and the local pizzaiolos sure know how to make some fine pizza.



**Have a drink in the smallest bar in the world ...** Covering an area of only 13 square feet, the bar Backdoor 43 in Milan is undoubtedly the smallest bar in the world. Backdoor 43 is the size of an average walk-in wardrobe, it has only four stools, a small bar table and a couple of shelves filled with liquor bottles and vintage curiosities. The bar can fit up to four people at a time, including the bartender and people can book it for 90 minutes at a time. It's probably the only bar in the world where you'll never see a bar fight.



**Witness the largest orange fight in the world ...** This annual event has been around since 1808 as a part of the Ivrea Carnival, which commemorates the death of the city's tyrant at the hands of a young girl by the name of Violetta. However, keep in mind that oranges are no joke and a lot of people come out of this event with a black eye or several bruises. After this festival, the next station for a lot of participants is the pharmacy



**Drink wine from a fountain ...** The famous Dora Sarchese Vineyard put the small town of Caldari di Ortona on the map when it decided to install a red wine fountain that works 24/7. The fountain's initial purpose was to promote the pilgrimage route of Camino di San Tomasso but it became a real tourist attraction in recent years.

Continued next month

## It's Not Christmas Without Torrone

Growing up in an Italian family, you can always count on it... an uncle, a school mate or your father's coworker will definitely give you some torrone: plain, chocolate covered or soft with almonds, the choices are endless. You can enjoy it all by yourself, share it with those dear to you or leave it out for Santa so he can have a midnight snack. No matter what kind and when or where, it is not Christmas without it. And no holiday meal is the same without it at the dining table. Torrone, the most popular Italian nougat candy, which, together with pandoro and panettone, has become a symbol of an Italian Christmas, is made of honey, sugar and egg white, with toasted almonds or other nuts, covered in edible rice paper and usually shaped into either a rectangular tablet or a round cake.

Torrone is easy to make at home, it is indeed easy enough that kids can prepare it with their grandmothers as part of their family Christmas tradition, and it can be adapted to just about any taste. Grandmas always have torrone in the house, either bought or homemade. Torrone is best made in winter, when temperatures are cool and dry. The candy keeps for a few weeks, which makes it a perfect choice for gift giving, but it rarely lasts that long because it is too good to resist. Because of all its ingredients, torrone is very caloric and it is better not to exaggerate. Yet, for Christmas everything is allowed, even Santa can't say no between shifts!

### Ingredients:

- 1-1/2 c. good-quality honey
- 3 c. blanched (peeled) almonds
- 1-1/2 c. hazelnuts
- 1-1/4 c. sugar
- 3 egg whites
- the zest of 1 lemon
- the zest of 1/2 an orange



### Directions:

Using a double boiler, simmer the honey for an hour and a half. Stir regularly using a wooden spoon so that the honey doesn't separate or burn.

Lightly toast the nuts in the oven. When they are golden brown, remove them from the oven, and set aside.

Add 6 to 8 tablespoons of water to the sugar in a saucepan and caramelize.

Beat the egg whites into peaks and fold them into the honey. Stir for five minutes until well blended. Then stir in the caramelized sugar and mix until blended. To the sugar, egg, and honey mix, add the nuts and the zests from the lemon and orange, stirring for a few minutes.

Pour the mix into a shallow rectangular pan lined with thin paper wafers called "ostie." (If you cannot find these, you can use rice paper instead.) Cover the mixture with another layer of ostie. Using a spatula, make sure the mixture is level in the pan, then weigh the torrone down with another dish on top of the top layer of ostie/rice paper and let stand for at least 30





## 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)

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

### Publications:

January 1 Jan/Feb issue  
March 1 Mar/Apr issue

May 1 May/Jun Issue  
July 1 Jul/ Aug issue

September 1 Sep/Oct issue  
November 1 Nov/Dec

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Please enclose \$10.00 and mail to:  
Italian-American Cultural Center of Iowa  
ATTENTION: Mailed Newsletter Subscription  
1961 Indianola Ave., Des Moines IA 50315

# **Società Vittoria Italiana**

**Next Men's November 15th @ 2:00 pm**

**MONTHLY MEETING:** Haven't been to monthly lodge meeting in a while? Please mark your calendars and join us! We invite fresh ideas and involvement. Help shape the future of the Vittoria Lodge!

**LODGE SHELTER:** The lodge shelter is a great place for family and friend gatherings. Open to all members. Contact the lodge if you'd like to reserve.

**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).

**BUILDING UPDATE:** Lodge is open and able to handle groups up to 140 people practicing recommended guidelines from the CDC.

**SCHOLARSHIP APPLICATION:** The Vittoria Lodge scholarship form has been updated to meet the informational requests from schools. The new scholarship form is on our website. No previous versions of the form will be accepted.

**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 NOVEMBER & DECEMBER BIRTHDAY WISHES TO OUR MEMBERS:** Bob Fontana, Robert Battani Jr, Sante Medici, Dominick Forneris, Randy Palandri, Donald Lamberti, Paul Manning, Joseph Tollari, Brian Patton, Roger Fiori, Joseph Ballantini, Chad Johnson, Daniel DeCarlo, Michael Marcketti, Richard Cervetti, John Cervetti, Anthony Natale, Eric Bryan, Barry Romitti, Michael Ryner Jr, Joseph Vignaroli, John Vacco, Robert Danit, Mario Tumea, Rick Isolini, Vannuccio Rossi, William Magnani, Wayne Yori **-Buon Compleanno!**

**MARK YOUR CALENDARS:**  
November 15<sup>th</sup> – Lodge Meeting  
December 20<sup>th</sup> – Lodge Meeting  
January 17<sup>th</sup> – Lodge Meeting  
February 21<sup>st</sup> – Lodge Meeting  
March 14<sup>th</sup> – Cavatelli Dinner

## Gruppo Il Trattenimento Italiano

### The Italian Folk Dancers

The Italian folk dancers would like to share with our readers another trip down memory lane. This has to do with challenges we had to overcome when we attended a couple of different Italian Folk Art Federation of America Conferences.

Following the regionally themed banquets at each conference some of the groups perform. We always volunteer to be included to dance. Because we want to do our very best we try to find a room where we can practice one more time. The year we attended the conference in Ontario, Canada the work sessions and classes were held in their Italian hall and not a hotel. When we got back to our hotel we could not find a room where we could practice because all the conference had reserved was our bedrooms. You can probably guess the rest of our story. Our boys gently disassembled the double bed and stood it up against the wall. The room became just large enough to rehearse. When we finished practicing the dancers put everything back in place and no one would have ever guessed that it had been a rehearsal hall.

One of the years we were in Philadelphia we also had a problem finding someplace to brush upon our dances for the program. We searched and searched for an empty room and with none available we headed for the basement. Perfect! But we needed some music. Mrs. "C" had her trusty little tape recorder and the batteries were fully charged. She turned it on and held it high above her head as we danced in a circle around her. Where there's a will there is a way!

We aren't sure where we were headed for another conference but do we remember practicing in a corner of the airport killing time while we waited for our connecting flight

So far this year our group hasn't been together and we really miss being with one another and learning new dances. Because of the pandemic the conference was cancelled. We missed renewing friendships.

Our folk dancers, from the youngest to the oldest, want to wish one and all a Buon Natale and Felice Anno Nuovo. We look forward to sharing more memories with you in 2021! Until then, please be safe out there!