



NOV/DEC 2021 NEWSLETTER

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

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A Message From The President

by Paolo Bartesaghi

Ciao a tutti!
Hello to all of you!

This newsletter, will be in your hands before Thanksgiving and Christmas, so I would like to take this opportunity to wish a "Buon Giorno del Ringraziamento" and a "Buon Natale" to each of you.

In this President's Corner, I would like to give you some curiosities about Italy and, specifically, about the city of Milan.



One thing that many Italian and European newspapers have recently published is that the Italian commercial airline company, Alitalia, which was inaugurated on May 5, 1947, flew its last flight on October 14, 2021. After 74 years, it was one of the best airline companies around the world for many years. But, in the last decade, it encountered some financial problems and, thus, being a state owned company, it was decided upon to discontinue. It has been replaced, beginning on October 15, 2021, by ITA Airways (Italy Air Transport).



Another curiosity, and one I have already written about, is one of the symbols of Milan, La Madonnina, the protector of Milan. She is located at the highest



pinnacle of the Gothic Cathedral of Milan, Il Duomo. By tradition, she is supposed to hold the highest place of any building in the city limits. Due to expanded construction of even taller buildings than the Cathedral, a copy of this symbol has been manufactured and placed on the roof of whatever building is the tallest at any given time. The original Madonnina still stands atop the Milan Cathedral and is covered with 6,750 sheets of gold leaf.

Beginning on October 15, Milan will welcome a new statue. This will be the first time a statue will be dedicated to a woman. The statue, sculpted by Giuseppe Bergomi, is dedicated to Cristina Trivulzio di Belgiojoso and has been placed a few steps from the famous home of writer Alessandro Manzoni.



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We Reflect & Remember

Frank Pontisso
Greg Harris
Robert Charles Celsi
Maxine Marturello Tyler
Catherine "Katie" Juliano
Gloria Lawless
Evelyn Caligiuri
John P. Civitate
Jayne Lipovac
Nick Bisignano
Stephen Civitate
Sam Tumea
John J. Rand, Jr.
Mrs. Hermione Rand

Friends of The Center

Società' Vittoria Italiana
www.vittorialodge.com

Society of Italian Americans
www.siadm.com

Italian-American Women of IA
www.italianamericanwomenofiowa.com

Italian Folk Dancers

Grant Supporters



Classes and Events

Nov 6



The Art of Making Ravioli

From making the dough, creating the filling, rolling and shaping the ravioli, to cooking, serving and eating!
Participants will learn all the steps in the ravioli process, plus take home 2 dozen!

Thru-Nov 29



Holiday Cookie Sale

Treat your family, friends, and co-workers this holiday season to some homemade Italian cookies. Each box will contain an assortment of 2 dozen cookies.

Nov 20-Dec 10 Mitten Tree Donations



Donations of mittens, gloves, hats and scarves can be brought to November club meetings and given to Cultural Center representatives. As last year, they may also be brought to the home of Patricia Civitate, 2200 S. Union in Des Moines, and placed in the gift box that will be on the front porch from November 20th through December 10th. All items collected will be donated to the Bidwell Community Center for distribution during their holiday events.

Dec 12



Festa Di Santa Lucia

In Italy, the feast of Santa Lucia ushers in the Christmas season. In keeping with tradition, the Board of Governors will observe this feast on Sunday, December 12th. The celebration will begin at 3:00 PM with the lighting of the Christmas fire. A candlelight procession to the altar of St. Lucy will follow. A memorial prayer service will then take place, honoring those who have been remembered in the Cultural Center's Memorial/Foundation programs of the previous year.

The traditional "cuccia" (wheat) will be served with a variety of toppings as dictated by the various regions of Italy. These would include honey, cream and sugar, grape jelly and/or wine. Panettone, the Christmas bread, and various pastries will also be served. The event is open to the public free of charge.

Cookbook

We are in the beginning stages of compiling recipes for a new "authentic Italian cookbook" and would like to include you. Please send a few of your favorite family recipes to: DeFazio@iaccofia.org.

Tickets, reservations and more information about our activities can be found at: www.iaccofia.org, Facebook & Eventbrite

If you have a special request for an event or class, or would like to host an event or class, please contact our chairperson, Paolo Bartesaghi at bartesaghi@iaccofia.org.

Dear Friends,

May we be the first to wish each and everyone of you a HAPPY THANKSGIVING and MERRY CHRISTMAS from the Fundraising gang for the Italian-American Cultural Center of Iowa. We are happy to report we are moving in the right direction. Along with money being committed and coming in, we are working with the state, county, and national arts groups to help us with grants to insure that our center will be a very special place.

We would like to take this time to thank the events committee for their cooking classes, Genealogy event, and the outstanding Bocci Ball Tournament. We also would like to thank the many volunteers who have helped us work inside and out of the newly proposed center to begin the changes we want and need to make. We have met so many wonderful people who are working to create our legacy.

The Wall of Recognition is filling up with names of families honoring their forefathers and families, giving more history to our Museum collection. We hope to have everyone across our state be a part of these walls telling their family stories. For more information, please contact Loretta Sieman 689-4451.

This Center belongs to all Italians in Iowa. This is our gift to our families who came before us and our families who will be here after us. We want all of you to be part of it. Enjoy the upcoming holidays and let us know how we can help you. Paolo, our President of the Board can also direct you to the fundraising group if you have questions.

Se stiamo assieme, possiamo farcela. If we work together, we can do it.

- Loretta, Pat, Luca & Paul

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA



il Mercato

T-Shirts, sweatshirts,
babywear,
bags & more!

Visit our gift shop at
www.iaccofia.org

PS - Suggestions welcomed!

Around The Center

by Patricia Civitate

October was a busy month at the Italian-American Cultural Center of Iowa for the Italian-American community as well as friends and supporters of the Center as we celebrated Italian Heritage Month.

A genealogy workshop was presented by Kathy Foggia on Saturday, October 9th to get our month-long activities under way.

The 46th annual Columbus Day/Heritage Month dinner, sponsored by the Italian-American Cultural Center of Iowa, was held on Sunday, October 10th. The event took place at the Vittoria Lodge and the meal was catered by Tumea and Sons restaurant. Cultural Center President Paolo Bartesaghi welcomed guests and introduced Fr. Michael Amadeo, pastor of Our Lady's Immaculate Heart Parish in Ankeny, who gave the blessing. Amedeo Rossi was the guest speaker. He shared family stories of his immigrant ancestors as he recalled "Growing Up Italian". He related information regarding the establishment of the Italian Importing Company by his family and what it meant to him to be of Italian heritage. Presentation of the Outstanding Citizen awards followed the meal.



The first recipient of the award this year was Randy Prati, a long-time member of the Vittoria Lodge. Randy has served as President and Recording Secretary of the Vittoria Lodge as well as the coordinator of kitchen staffing and the annual Scholarship Dinner. He is the Vittoria Lodge representative on the board of the Italian-American Cultural Center of Iowa for several years. He and his wife, Shelly, were the first to chair a King/Queen contest of the Heritage Festival in the early years.



The second award was presented to members of the John Murrow family – John, Michelle and their children Rob and Brooke. The family has been actively volunteering their time and talent in numerous ways for several years. Michelle is the IACC of Iowa representative for the Italian American Women of Iowa. Michelle and John (Chipper) are present for virtually every Cultural Center clean-up day. The family dresses the windows of the Pappajohn Educational Center with large pictures and signage that they have painted for the Italian-American Heritage Festival. At the close of the festival, they return to remove the decorative items and prepare them for storage for the following year. Rob is a member of the Boy Scouts of America and, as a project to obtain his Eagle Scout Award, designed and constructed a large stage for the Cultural Center's pair of life-size Sicilian marionettes. Brooke has been a member of the Italian folk dance group for ten years and has traveled with the dancers to conferences of the Italian Folk Art Federation of America held throughout the United States. She volunteers time at the Cultural Center and with the dancer's group bake sales.

The 82nd annual Columbus Day Memorial was held Monday, October 12th at the Cultural Center. Because of inclement weather, the procession and program were held indoors. The Bellizzi MacRae American Legion Color Guard led the procession, followed by representatives of the 4th Degree Knights of Columbus and representatives of the Italian American Women of Iowa, the Society of Italian-Americans, the Vittoria Lodge and Auxiliary, and the Italian Folk Dancers.

Randy Prati served as master-of-ceremonies, welcoming guests. He reflected on the importance of the Italian-American community meeting in this manner. Marina Bonanno, vocalist, sang the United States and Italian national anthems. Outstanding Award recipients were introduced.

The room was decorated with various Columbus decorations. There were four large paintings on display depicting the adventures of Christopher Columbus. The first showed his meeting with Queen Isabella, the next the gathering before his adventure began, the third showed the placing of a cross at the point of landing, and the final depicted the death bed scene of Columbus. These paintings were the first donation to the Cultural Center and were made by John Civitate in 1992. Also on display was a replica of the cross that Christopher Columbus placed in the ground at the point of his landing. This was a gift to the Cultural Center from the National Knights of Columbus organization celebrating the 500th anniversary of the landing. Also on display was a model of the ship Santa Maria. It was assembled by Theresa Maria Acri several years ago.

Divine Walk With Dante Progressive Dinner

by Paolo Bartesaghi

IT WAS A SUCCESS! A huge GRAZIE to everybody who participated at our first progressive “to-go” dinner honoring the 700th Anniversary of the death of Dante Alighieri, author of *The Divine Comedy*.

Thank you to our supporters.

Thank you to the event committee.

Thank you to the three participating restaurants that prepared delicious dishes for all to enjoy.



Baratta's (Hell)



Danny Gatto

Lucca (Purgatory)



Steve Logsdon
Claire Logsdon
Eufrazio Gomez

La Mie (Heaven)



Joe Logsdon

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

Limoncello Making Class



Someone once said “When life gives you lemons, make lemonade”. We decided that using them to make limoncello would be more fun.

On September 18, interested students gathered at the Italian-American Cultural Center of Iowa to learn how to make this popular Italian beverage. They experienced paring the lemons and putting the peels into vodka to marinate. Students also took home the recipe and sugar for the simple syrup that would be added later to finish the preparation of their own limoncello.

Sara Pistolessi and David Farrell from IA Native Spirits were on hand to talk about the history of limoncello and how they got into the business of producing it locally. They also shared recipes for its use in several cocktails. Participants were given the opportunity to sample the cocktails discussed.

Another treat for those present was a piece of limoncello cheesecake prepared by Frank Bodine.

A class on the making of this sweet treat is planned for 2022. Watch for news of this class in the Cultural Center Newsletter and on the Center's Facebook page.



We Explore our Past

As an appropriate activity for the beginning of Italian Heritage Month, 17 participants gathered at the Italian-American Cultural Center of Iowa on October 9th to get information on ways to research their Italian roots.

Katy Foggia, leader of this class, made a Power Point presentation outlining ways to use the internet to gather information about ancestors from Italy. She also provided handouts with links to many helpful sites. Participants shared stories about ways they had found information and some of the interesting facts they had uncovered.

Kathy told participants that the Cultural Center is also a place to gather information. She mentioned the American Citizen, a newspaper that contained news of many of the Italians in the area at the time of its publication from 1923-1964. You can view researchable copies on the Center's computer. She also mentioned that the Cultural Center has a copy of information about Italians in Omaha and will soon have copies of many of the funeral records from Tonini Funeral Home.

Participants went away with renewed interest in, and additional tools for, learning more about their ancestors.



Obituaries in Newspapers for Genealogy

by Kathy Foggia

You can find obituaries in some of the earliest colonial newspapers here in the United States. Sometimes they were passing through an area and died, or you might see information that someone had died abroad and there might be a little note in the newspaper. In the early 1800's, obituaries didn't always have a lot of family information, but you'll find all sorts of virtuous prose written about them where they were talking about how godly and worthy they were. Then the obituary started to become part of the personal and advertisement section of the newspaper. One reason you might not find information on your ancestor is because your family didn't have the money to pay for the obituary to put it in.

In the 20th century, obituaries started to evolve from a celebration of death to a celebration of people's accomplishments. You start finding late 1800's into the early 20th century is how the obituary as we know it today started to evolve. It went from maybe one or two lines about a person dying to three and four paragraphs about them, their families, especially if they had been a veteran, or a pioneer of a town.

Now in the 21st century we're moving more and more away from print newspapers for the obituaries. We're going to almost completely digital newspapers for the obituaries and digital obituary sites. Funeral homes are offering to put obituaries on their websites.

You are more likely to find obituaries in smaller towns than in larger cities like Chicago. In the larger cities, unless you were a prominent citizen, it might just be the minimum information of name, death date, and funeral date. Be sure to check the whole paper for the death date as well as what might be the obituary date. There might be an article about the person's death you weren't expecting. I found my 4th great grandmother's death record in the Bloomington IL newspaper on Jan 3, 1879. Mary Kerwin was 81 years old when she died. Mary Kerwin found dead in bed.... Was she frozen? the article is headed up. She had gone for a walk the night before and the family thought she might have died of a heart attack. Mary was born in Kilrainey, County Kildare, Ireland and came to the city 20 years prior the article said, which was a gold mine of information for me. It even said what she was wearing when she died: Ulster, cap, and Arctic overshoes.

Where to Find Obituaries in Old Newspapers

AMERICAN CITIZEN NEWSPAPER - Digitized and available for searching at Iowa Genealogical Society 628 E Grand Ave DSM and at Italian American Cultural Center of Iowa as soon as it opens.

[HTTPS://CHRONICLINGAMERICA.LOC.GOV](https://chroniclingamerica.loc.gov) - Library of Congress collection of newspapers and is free! You can do a search for the place that your ancestor lived in the timeframe your ancestors were there to see if they have papers for that locality.

https://familysearch.org/wiki/en/United_States_Obituaries - Free historical site that you can search. It includes many links to sources for obituaries.

Libraries - Contact a local library in the place the person died to ask if they have copies of the newspaper. For a small fee they might be able to look up an obituary for you.

Newspapers.com - \$ Subscription

Ancestry.com - \$ Subscription

GenealogyBank.com - \$ Subscription

NewspaperArchive.com - \$ Subscription

British Newspaper Archive - \$ Subscription

Parmesan cheese – its history so majestically Italian

by Paolo Bartesaghi

In my previous article I provided some history and information about Italian gorgonzola cheese. Now I am continuing with another world-famous Italian cheese, Parmigiano Reggiano.



A wheel of Parmesan cheese can cost well over \$1000. It generally weighs about 88 pounds. This comes to about \$11 per pound. This may not sound like a lot, but it is more than double the price for your average cheddar cheese. A wheel of parmesan cheese takes at least one year to age and 131 gallons of milk. It can only be made in a small area in Northern Italy. Parmesan cheese is a big business for Italy. An average of 3.6 million wheels are produced each year and the industry is worth an estimated \$2.5 billion, making this cheese one of Italy's biggest exports. Every single cheese wheel is made in a restricted area in northern Italy in the region of Emilia Romagna. Its name, in fact, is Parmigiano Reggiano which means "from the cities of Parma and Reggio Emilia".

The very first producers of parmesan cheese were monks over 1,000 years ago. Then, like now, parmesan wheels were made with only three ingredients: cow's milk, salt, and rennet. There are only 329 dairies in the world that are certified to produce parmesan

cheese and they are all based in the same area where the monks once made it. In fact, it is not possible to make the exact same product outside of the production area. That is because it's all about three good bacteria that only grow in that specific area. The target of the entire production is that of maintaining these bacteria alive, transferring them from the grass to the hay and then to the cows and, thus, having the same bacteria in the milk. Once the milk is at the dairy, the goal is that of preserving the bacteria inside the wheel of Parmesan because these bacteria will ferment the milk components to achieve those characteristics of aroma, flavor, and taste that we find in Parmigiano Reggiano.

As stated above, it takes 131 gallons of milk to make one wheel of parmesan cheese. Dairies combine freshly milked whole milk with day-old skimmed milk to make the cheese. The two milks are then transferred to large copper vats along with fermented whey, a sort of sourdough and then rennet, an enzyme which gives the milk a yogurt-like texture.

The cheese master will then split the milk into curds using a tool like an elongated rake. The purpose of this is to change this yogurt-like texture into a rubbery texture because we want to obtain a long-lasting cheese. This is done by cooking the cheese for about five minutes. During these five minutes the temperature goes



from 100 degrees F to 131 degrees F. Together with changing the cheese texture, cooking the milk does another job; it eliminates any bad bacteria that may have joined the original three good bacteria along the way. Only the good bacteria will continue this journey. Once cooked, the curd sinks to the bottom of the vat where it settles. 45 minutes later, there is a compact mass of curd weighing close to 220 pounds. This is an equivalent of two cheese wheels and is carefully split by workers with linen cloths. Each half is then transferred into molds. Then, every two hours, the linen is replaced and a new one is put around the cheese wheel. The cheese wheel is then tilted. Finally, it is covered with a stencil containing braille-like dots that spell out P A R M I G I A N O - R E G G I A N O.



These dots are the mark of origin used to tell customers that this is the real thing made in the same restricted area where monks used to, like in the Middle Ages. Each wheel is given an identification number that is a plaque made from milk protein which contains information about where it was produced and when. The stencil is removed four days later, and the wheels are placed in brines where they stay completely plunged for about 19 days. This process helps to form the cheese rind which acts as a barrier for the cheese. Now the maturation process can begin. Wheels generally remain untouched for one year. After that, the master grader will inspect and brand them. The average maturation period is two years, but some are aged as long as ten years to achieve a stronger, nuttier taste. A longer maturation period makes the price higher.

continued on next page

Do you know why everybody wants to know so much about Italy and even want to live there?

- Italy occupies 0.5% land of the Earth and has 0.83% of the world population
- The climate permits this peninsula to be the FIRST among all nations for its diversity:
 - 7,000 varieties of fruits and vegetables
 - 58,000 species of animals native to Italy, the highest in Europe
 - 1,800 spontaneous grape vines (France is second with 200)
 - 997 types of apples (there are only 1,227 in the whole world)
 - 140 types of grain (USA is second with 6)
- Italy possesses 70% of the humanistic and artistic patrimony, the remaining 30% is distributed throughout the rest of the world
- Italy produces 49.1 million hectoliters (1.3 billion gallons) of wine (France is second with 46.6 million and USA is fourth with 22,8 million)



I hope that these facts have made you curious to know more and more about Italy and what it has to offer.

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

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

Cheese - Continued from previous page

For example, a “*stravecchio*” parmesan cheese that has matured for three years can be sold on the market for an average of \$15 per pound.



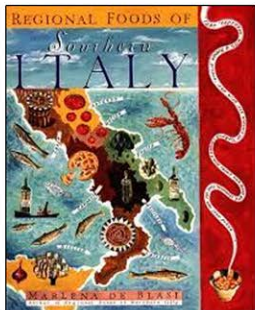
This high price means that there's now a black market of counterfeit parmesan products. Italy has been struggling with fake products for years. In fact, these fakes have become an industry of their own, now worth an estimated \$113 billion. Parmigiano Reggiano has become one of the biggest brands fighting copycats. While the cheese is protected in the European Union under the Protected Designation of Origin scheme, it is still struggling to get the recognition it deserves in the rest of the world. Outside of the European Union, and in countries that don't have bilateral agreements with Italy where the EU regulations are not recognized, the problem is incredibly big and serious. It goes beyond protecting the term Parmigiano Reggiano as a registered trademark. In many countries around the world, Parmigiano Reggiano is a trademark, but the term “parmesan” is not. This tricks the customer into buying a “parmesan” thinking it is the real Parmigiano Reggiano. The problem is big, and the Italian government is working on it.

So, how does one recognize the real parmesan cheese?

Look for the dotted stencil. That's a solid indication that the cheese is real. If the stencil is not visible, the packaging should contain Parmigiano Reggiano's official logo and the EU's Protected Designation of Origin.

I hope to continue with another Italian cheese in the next newsletter.

In Our Library



Whether your ancestors came from the area, or your only interest is in the cuisine of the region, “Regional Foods of Southern Italy” by Marlena De Blasi will be of interest to you.

This book is divided into chapters about the regions of Lazio, Abruzzo, Puglia, Basilicata, Calabria, Sicilia, and Sardenga. The narrative includes descriptions of the landscape of the region along with information about its cuisine. Recipes come with a short history of the dish, which adds interest to the preparation of the food. The steps for preparation of the recipes are clearly written. The glossary at the end of the book defines words that may be unfamiliar to the reader. The index allows readers to easily find the recipe they are looking for or recipes that use specific ingredients. All of these things add to the ease of using this book.

We invite you to check it out and start your tour of the foods of the Southern regions of Italy. Look below for an example of one of the recipes included.

Impepata di Cozze (Peppered Mussels)

- | | |
|--|---|
| 3 cups dry white wine | 4 fat cloves garlic, peeled and crushed |
| 8 dozen mussels, scrubbed, bearded, and rinsed | 1 cup minced parsley leaves |

In a large terra-cotta or enameled cast-iron casserole over a lively flame bring the wine and the garlic to a simmer. Add the mussels and cook uncovered. As the mussels begin to open, strew them with the parsley and grind pepper generously over them (tbsp. or more) It should be visible in the cooking liquors. When the mussels are fully open, pour some of the cooking liquors over them and poach them for another ½ minute.

Present the mussels in their cooking pot with a basket of oven-toasted olive-oil-rubbed bread. You can serve with a jug of cold white wine and invite each guest to fish out their own mussels and spoonful of good liquor. Serves 6.

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

U.S. Embassy & Consulates in Italy - Travel Advisory

The Centers for Disease Control and Prevention (CDC) has issued a Level 3 Travel Health Notice citing the high-level of COVID-19 in Italy. The Department of State's Level 3 Travel Advisory recommends that travelers reconsider travel to Italy due to COVID-19.

Regions in Italy are divided in a color-coded system ranging from white (very low risk) yellow (low risk), orange (high risk) and red (very high risk) depending on transmission rates, availability of hospital and ICU beds, and other parameters. Different restrictive measures apply to each zone. Essential services such as food stores, pharmacies, newsstands, and tobacco shops remain open throughout Italy. For current measures assigned to each region, please visit: <http://www.governo.it/it/articolo/domande-frequenti-sulle-misure-adottate-dal-governo/15638#zone>

Effective August 6, 2021, the “Digital Green Certificate/Green Pass” is necessary to access some locations and participate in certain social activities such as: indoor seated dining at restaurants and bars, museums, exhibitions, cultural sites, sporting events, swimming pools, gyms, concerts, fairs, conferences, amusement parks and other venues. The Italian Ministry of Health issued an ordinance on July 29, 2021 stating that an Anti-COVID-19 vaccination certificate for an European Medicines Agency (EMA) recognized vaccine from competent U.S. health authorities (CDC “white cards”) will be considered the equivalent of the Italian Green Pass where this requirement exists. Alternatively, you can provide a negative molecular PCR or rapid antigen test result taken within 48 hours before entering a restaurant/museum etc. or a medical certificate issued by competent US authorities confirming recovery from COVID within the previous 6 months. Certificates are accepted in Italian, English, Spanish or French and can be both digital or in paper copy.

The Italian government extended the Covid-19 state of emergency until December 31, 2021

Italian Holiday Cookie Fundraiser

Treat your family, friends, and co-workers this holiday season to some homemade Italian cookies. Each box will contain an assortment of 2 dozen cookies. Orders can be placed on-line at www.iaccofia.org, through Eventbrite, or by mailing in this order form and payment to the Italian American Cultural Center of Iowa.

Boxes are \$30 each.

Orders must be received by Monday, November 29th. Quantities Limited. **Cookie pick up will be at the Cultural Center on Sunday, December 19th-- 2-4 PM.**

Any questions please contact:

Michelle Murrow
murrow@iaccofia.org
515-868-7435

Paolo Bartesaghi
bartesaghi@iaccofia.org

Name: _____

Phone Number: _____

of Boxes ordered: _____ Total Amount Due: _____

Italian American Cultural Center of Iowa
2633 Fleur Drive
Des Moines, IA 50321



*The box appearance and contents may vary slightly from the picture above
* Some Cookies contain nuts

Societa' Vittoria Italiana

Next Men's November 21st at 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.

SPAGHETTI & MEATBALL DINNER WRAP UP: The Vittoria Lodge served over 500 spaghetti & meatball dinners to the public on Sunday September 26, 2021. Thank you to everyone who came out to support the Lodge.

MEN'S CLEAN UP DAY: Thanks to all the members who participated in clean up day at the Lodge Sunday October 17th. Also, special thanks to Roger Fiori for preparing lunch for the members.

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.

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.

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

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

HAPPY NOVEMBER & DECEMBER BIRTHDAY WISHES TO OUR MEMBERS: Steven Walker, Michael Marcketti, Paul Manning, Robert Battani, Jr., Joseph Tollari, Sante Medici, Chad Johnson, Bob Fontana, Brian Patton, Joseph Ballantini, Randy Pallandri, James Albright, Roger Fiori, Dominick Forneris, Dan DeCarlo, Don Lamberti, Richard Cervetti, Robert Danti, Anthony Natale, John Vacco, Joseph Vignaroli, Eric Bryan, Anthony Forneris, Vannuccio Rossi, Michael Ryner, Barry Romitti, Rick Isolini, Bill Magnani, Mario Tumea and John Cerretti **Buon Compleanno!**

MARK YOUR CALENDARS:

November 6h – Auxiliary Craft Show
November 7th – Lodge Memorial Mass 9AM
November 21st – Lodge Meeting
December 19th – Lodge Meeting
January 16th – Lodge Meeting

Italian-American Women of Iowa

Belle e Forti Le Donne Italo-Americane

(Beautiful Strong Italian American Women)

The Italian American Women of Iowa were full of pride during the month of October as we celebrated National Italian American Heritage Month. Some attended the Columbus Dinner where our own IAWI sister, Michelle Murrow, received the Outstanding Italian American Citizen award along with her husband Chip, son Rob, and daughter Brooke. Brava! Some attended the genealogy class at the cultural center. Many celebrated with family and friends, serving favorite Italian meals or watching an Italian movie together. But the most exciting event was the IAWI Spaghetti dinner the women hosted in late October. Molte grazie to Jenny Ellingson and Angela Funaro-Wessel for putting it all together. Our goal was to raise money for the various charities we support while providing a venue for the community to gather and celebrate Italian American Heritage Month.

September's meeting was held at Scornovacca's outdoor patio. What a beautiful night that was. Since our meeting coincided with Milan's Fashion Week, we thought we'd have a little "Show and Tell" of our own. Women were encouraged to wear something from Italy. Each had a chance to share their stories of cherished jewelry, scarves, and clothing they were wearing. Afterwards, a few of us even played some bocce!

We will be holding elections during November's meeting. Thank you to our current board members who served the past two years. Their mission was to keep our members connected despite the isolative months of Covid-19. We joined the "Zoom" movement and held meetings online. We introduced a "My Italian American Heritage" segment into our meetings. Once we were able to meet in person, we organized several Italian-themed opportunities for our members to participate in. We held an Italian cookie fundraiser which allowed us to purchase a bike for a young girl with special needs. We held an Easter Bread bake sale. We competed in the bocce ball tournament. We hosted a spaghetti dinner. We hope to conduct another bake sale in late November. And the grand finale, our Christmas party in December. We sure have done a lot together, and we've had great fun doing so.

Christmas brings many wonderful opportunities to continue the small traditions our parents, grandparents and families celebrated. May your holidays be filled with much beauty and joy with loved ones. Buon Natale!

If you'd like to be part of IAWI, look us up on Facebook or go to <https://italianamericanwomenofiowa.com/> for more information. Meetings are generally held every 4th Tuesday of each month. Ciao!

Respectfully submitted,
Frances P. Graziano, Secretary



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

October 15, 2021

To All members: Please see the information below regarding Nov, Dec. 2021 and Jan –April of 2022

At the Oct. meeting the General body decided, and I am pleased to let you know we will move forward with our **traditional Christmas Party set for Dec 11, 2021** held at the American Legion Hall 1813 S.E. 1st St (across from St. Anthony Church) doors open at 5 pm.- hors d' oeuvres at 6 pm, Dinner at 7 pm **\$10 per person paid in advance** (No collection at the door) must be paid by Dec 1st you can mail your check to Society of Italian Americans PO Box 8337 Des Moines Ia. 50301 or bring to the Nov 14th meeting General body meets at 5 pm. Any questions call me at 515-669-7025 to arrange payment.

Frank Morano will again cook the pasta & meatballs

Ned Chiodo will cook the Sausage and peppers

Vic Scaglione will make the hors d' oeuvres, along with wine and Beer

And as usual lots of prizes and fun for everyone

We recommend and encourage vaccinations, masks will be supplied if you need or want one (no Charge)

Dinner reservations must be paid in advance by Dec 1, 2021 (so we have a count of how many may attend.) Again \$10 per person

Friends and guest are welcome – Must be 18 or older please

November – remember the clocks are set back one hour so SIA will move meeting times up one hour

Nov. 14 - Sunday meeting Executive Board 4 pm – General Body meet at 5 pm

Nov. 21 – SIA- Deceased Mass – 8 am St. Anthony Church

Dec. 11 – SIA Christmas Party

Dec 12th regular meeting canceled in lieu of Christmas party on Dec 11th

Jan – April 2022 Executive meeting 4 pm - General Body meet at 5 pm

Just a reminder if you have not paid your dues please do soon

John Marturello –Tyler-- President Society of Italian Americans of Iowa