



MAY/JUN 2022 NEWSLETTER

ITALIAN-AMERICAN CULTURAL CENTER OF IOWA

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A Message From The President

by Paolo Bartesaghi

Come state?

Spero tutto proceda bene per tutti Voi.

How are you?

I hope everything is going well for all of you.



During these past few months, I have thought about everything we are doing in our new headquarters. There are many activities and projects moving forward that will provide us with a building that will become a very busy Cultural Center. The visit by the Consul General of Italy in Chicago and the Cultural Director of Italian Culture Center at the end of March gave us motivation to continue our efforts for our future activities.

Continuing the thought of our good fortune in being in this new historic building, I began to remember about an Italian organization, named FAI (*Fondo Ambiente Italiano*). This organization exists in every region of Italy.

FAI was founded on April 28, 1975, by Giulia Maria Mozconi Crespi, Renato Bazzoni, Alberto Predieri, and Franco Russoli as the National Trust for Italy, a non-profit trust, conceived by Elena Croce, following the example of the British National Trust. It operates thanks to support of individuals, companies, and institutions and its main objectives are:

- Take care of special places in Italy for the benefit of present and future generations.
- Promote education, appreciation, awareness, and enjoyment of the Nation's environmental, natural, historic, and artistic heritage.
- Monitor the protection of Italy's natural and cultural assets, in the spirit of article 9 of the Italian Constitution ("The Italian Republic promotes the development of culture and of scientific and technical research. It protects the landscape and the historical and artistic heritage of the Nation").



Abbazia di Cerrate
Puglia region

Villa Necchi Campiglio
Lombardia region

Abbazia di San Frutoso
Liguria region

Castello di Masino
Piemonte region

Examples of mansions and villas that are under the FAI organization.

Continued

From the northern most province of Val D'Aosta to the southern tip of Sicily, FAI "promotes the culture of respect of nature, art, and history". The FAI receives, in donations, all of these structures and parks and it restores and maintains these for the general public from the whole world to see and appreciate.

The Italian-American Cultural Center of Iowa is following this footprint in its acquisition of the Butler Mansion as its new headquarters.

Built between 1935 and 1937 by its owner Earl Butler and his architect George Kraetsch in a style known as Streamlined Moderne, this historic building was named "the world's most modern house" in 1937 by American Magazine. Today, the mansion has a total of 44,000 square feet including the three additions that have been made over time. The original mansion includes a courtyard that has a bocce ball court.

We were honored to host the Consul General and his delegation, from the Consolato Generale d'Italia Chicago, who visited us to tour our facility and collaborate on future endeavors.

Work is now underway to update and beautify this landmark in keeping with the Italian American Cultural Center's vision. We plan to not only showcase the history of Italian immigration to the State of Iowa and their contributions, but to provide the State with a historical event and educational center, attracting businesses and people throughout Iowa. We intend to have Des Moines be the "go to" place for all things Italian. This will be a destination for tourism, education, history and pleasure.



L-R Paolo Bartesaghi, President IACC
Mr. Luca Divito, Director of the Italian Institute of Culture
Mrs. Elisa Campoli, wife of Mr. Botzios
Mr. Thomas Botzios, The Consul General
Luca Berrone, Italian Honorary Consul for Iowa

Our goal is to:

Preserve Iowa's history by saving this iconic building. The history of this facility will be brought back to life with tours and events.

Create a destination point for the State of Iowa by opening the Butler Mansion's doors for public and private use. It will offer a public educational center, and two large event rooms available for rent for conferences, banquets and weddings. The enclosed courtyard will offer space for social gatherings.

Continue our mission to preserve and promote our Italian heritage. This mission will vastly expand with the opportunity to showcase an interactive museum featuring our Italian ancestors and traveling museum tours, a vineyard, an educational center for language and cooking classes and an art studio to teach Italian arts. A store will feature Italian products, a café will offer Italian beverages as well as food prepared with Italian herbs and vegetables grown in our garden. The genealogy center will offer classes and research resources.

As we work to achieve our goals, we are continuing our classes and events. Please check our web site at www.iaccofia.org for these and more activities:

Parlo Pizza Making Class
Kids Cooking Classes
Children's Day Camp
Heritage Month Activities
Christmas Card Making Class
Christmas at the Mansion Event
Santa Lucia
Cookie Box Sale

I hope that this article was informative and interesting for you to help us to achieve our final goal. Please support our efforts in maintaining this wonderful mansion for generations of Iowans and Italian descendants to be appreciated by the whole United States.

We Reflect & Remember

George E. Cordaro
Richard (Dick) Schmeling
Henry Quijano
Lucy Tumea Cosenza
Diane Gentosi Evans
Stefano Berrone
John J. Haluska
Shannon Lamberti
Daniel Scarpino
James Anthony Lamotta
Joseph Michael Vignaroli
Joe Scalvo

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



Help Wanted!

Volunteers needed - Come join in on our progress!

Saturday, April 30, 9AM - 12PM
Italian-American Cultural Center of IA
2633 Fleur Drive

Contact: Michelle Murrow@iaccfia.org



Join us for an outdoor cooking experience - learn how to make pizza
with Jon Turner of Parlo Pizza
Saturday May 14

Upcoming Events

Kids Cooking Class
Christmas Card Making
Santa Lucia

Kids Day Camp Heritage Month
Christmas at the Mansion
Cookie Box Sale

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

Around The Center

by Patricia Civitate



After a two year suspension, the annual St. Joseph Altar celebration returned on Friday, March 18 & Saturday, March 19.

Kathy Foggia, Mary Romanelli Carlson and John Heldreth began assembling altar tables and decorations in mid-February. Dowling Catholic High School volunteers transferred tables and boxes of decorations to the lower floor display room where the altar was placed.

Michael LaValle generously offered the use of a kitchen, located at The River Center, where volunteers were able to make hundreds of cookies and 20 lbs. of fresh pasta. Tumea & Sons Restaurant offered the use of their prep room to make the traditional St. Joseph breads. Nancy Danca prepared the dough and Louie Tumea was on hand to assist in cutting the dough and overseeing the ovens.

Msgr. Frank Chiodo presided at the blessing of the altar on Friday. Father Larry Hoffman assisted Msgr. Chiodo during the prayer service.

Lenten meals were served in individual guest boxes featuring homemade noodles covered in the traditional red sauce with chick peas. The meal also offered a salad of fresh mozzarella, green Italian olives, and tomatoes, as well as bread and butter. Individual packets were filled with a variety of the seven kinds of cookies baked by the volunteers. Hats off to the kitchen crew, who did an outstanding job assembling the Lenten meals.

Altar visitation was held on Saturday, the feast day of St. Joseph. Refreshments were served.

Special thanks to Capital City Fruit and Loffredo Produce for their donations of fruits and vegetables for the altars. Special thanks, also, to Frances Graziano of Graziano Brothers, who donated items for our dinner again this year, and to Tumea & Sons Restaurant, who once again provided the buns for distribution. We wish to thank the Italian American Women Of Iowa for their gift of lemons.



This year's St. Joseph Altar celebration was a beautiful and spiritual happening. It could not have been accomplished without the help of our many volunteers. In addition to those listed above, our sincere appreciation to the volunteers listed here:

Therese Riordan
Deb Fleishman
Lisa Cruchelow

Mary Lavia
David Miller
Chip Murrow

Katie Connolly
Joanne Miller
Brooke Murrow

Paolo Bartesaghi
Sharon Romeo
Gracy Kirkman

Michelle Murrow
Loretta Sieman
Darlene Cross

Gloria Stefani
Diana Felice
Randy Prati

Rose Russo
Joyce Leto
Jenny Caito

Proceeds from this event, along with all remaining fruits, vegetables, cookies and breads, were donated to House of Mercy, Catholic Worker House and Bidwell Riverside Center.

Adesso Parliamo Italiano

Finally, after many years, IACC of Iowa was able to offer our Italian classes again - Basic & Grammar and Conversational Italian, taught by Mark Pritchard and Paolo Bartesaghi.

The students were excellent and we are sure that they appreciated what they learned. We had fun with the students in both classes, especially hearing about their Italian history and experiences. The Italian lesson series concluded with a fun evening of food and conversation.

Please watch for the next series of classes at iaccofia.org and eventbrite. They could be as early as late summer/early fall. These courses lasted 8 weeks, meeting once per week, and we will most likely keep this format. But you never know – it's possible classes could extend even longer.

Please remember that the Italian American Cultural Center sells gift certificates that can be used for any event, including language classes. What better way to spread the Italian culture than by gifting some Italian language classes to a friend or family member!

A huge thank you to all the students who attended the classes.

Pane di Pasqua

A little flour, egg and a whole lot of elbow grease.....





Our Family Tree

Our Family Tree is an ongoing part of our fundraising campaign that recognizes our Italian heritage. This beautiful wall sculpture will be custom-designed with multi-colored leaves that feature a message of your choice to honor, commemorate or remember loved ones.

Italian-American Cultural Center of Iowa

Your \$200 tax-deductible donation purchases one leaf with 3 lines of inscription, as shown below.



Actual Size

Name _____

Address _____

City, ST, ZIP _____

Phone _____

Line 1 (20 spaces) _____

Line 2 (22 spaces) _____

Line 3 (22 spaces) _____

Please make your check payable to the
Italian-American Cultural Center of Iowa
2633 Fleur Drive, Des Moines IA 50321

For additional information email
Defazio@iaccofia.org

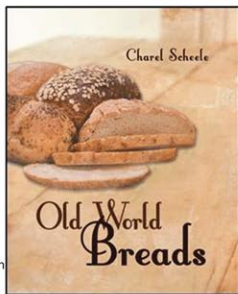
In Our Library

If you've ever walked past a bakery, you know that there are few things that say "home" more than the aroma of a fresh loaf of bread. Some people say that it's too much work to bake bread, especially since you can buy it at the grocery store. Even specialty breads have become easier to find. Even though this may be true, it can be satisfying to pull a fresh loaf of bread from the oven and know that you did it yourself. The book "Old World Breads", from the Crossing Press specialty series, can be a great reference for those who wish to learn about, or enhance their knowledge of, baking different types of bread.

This book features bread recipes from different European countries which, of course, include Italy. There are chapters on white breads, whole grain breads, rye breads, sweet and specialty breads as well as recipes for making rolls. Along with Italian breads, you can find old world recipes from several other European countries.

The first chapter of the book gives bread baking tips. There are instructions on different areas of bread making like kneading the dough and selecting the ingredients. There is even a suggestion on how to create a brick oven effect in your kitchen. You can also read about common mistakes in bread making and how to avoid them.

This authentic collection is available for checkout from our library. We invite you to take a look. Here is one of the recipes featured:



Applesauce Loaf

Preheat oven to 350 degrees
Yield 2 medium-sized loaves

1 cake yeast
1 tablespoon honey or sugar
1-1 1/2 cups warm milk (110 degrees F)
2 eggs at room temperature – lightly beaten
Approx. 6 cups unbleached all-purpose flour
pinch mace
1/4 cup applesauce at room temperature
pinch cinnamon
2 teaspoons vegetable oil
1 teaspoon salt

In a medium sized mixing bowl, dissolve half of the yeast in 1 cup of milk. Add 1 cup of the flour and mix well. Let this ferment in a warm place for 3 1/2 hours. Add the rest of the yeast and the milk and mix well. Add the remaining ingredients, mixing the salt with the remaining flour. Work this into a dough. Turn the dough onto a lightly floured surface and knead for 6 to 7 minutes until the dough is smooth, elastic and somewhat glossy.

Return the dough to the mixing bowl and cover with a towel. Let this rise in a warm place for 1 hour or until the dough is doubled in bulk.

Divide the dough into 2 equal pieces and shape each into an oblong loaf. Set on a baking sheet that has been lightly greased with vegetable shortening and let rise for an additional 55 minutes. Bake in a preheated 350-degree oven for 50 minutes or until golden brown. Remove from the baking sheet at once and cool on a wire rack.

Il Trattenimento Italiano

Italian Folk Dancers
by Patricia Civitate

The year was 1984 and the Italian folk dancers were invited to participate in a program at Living History Farms. The children, wearing their dancing attire, not only danced for the large audience, but also spent time playing bocce ball up and down the hills. At the end of the afternoon the group was able to purchase a Land Grant at Walnut Hill. This Land Grant was registered with the Office as a Membership Patent. The certificate shown is a replica of the large Certificate of Ownership which is framed and on display in the dancer's area of the museum at the Italian-American Cultural Center of Iowa. We also displayed our certificate on a portion of this year's St Joseph altar that we sponsored.

This same year the dancers listed below were invited to perform at the Italian Festival in Chicago as well as at the Iowa State Fair.

No. 448 LAND OFFICE at Walnut Hill August 29, 1982

IT IS HEREBY CERTIFIED, THAT, in pursuance of Law,
Il Trattenimento Italiano
Polk County, State of Iowa

on this day purchased of the Register of this Office a Membership Patent representing the Lot or North West Quarter of North East Quarter of North East Quarter of Section No 29 in Township No 80 N of Range No. 23W containing 10 (ten) acres, at the rate of \$12 (twelve) dollars and 50(fifty) cents, for which the said Il Trattenimento Italiano has made payment in full as required by law.

Now therefore be it known, that on presentation of this certificate to the COMMISSIONER OF THE LIVING HISTORY FARMS' LAND OFFICE, the said Il Trattenimento Italiano shall be entitled to receive a Membership Patent which SHALL CONVEY NO BENEFICIAL, LEGAL EQUITABLE OR POSSESSORY INTEREST OF ANY KIND IN AND TO THE LOT ABOVE DESCRIBED.

James J Julich, Register

Sam Tumea
Gracy Danca Kirkman
Lucy Cosenza
Jim Corigliano
Steve Civitate
Phyllis Berardi
Francesca Romeo
Tiffany Talarico
Carol Palmer

Mario Tumea
Mary Cosenza
Jenny Cosenza
Joe Corigliano
George Civitate
Joanna Berardi
Antonio Romeo
Ernie Talarico

Joe Joe Tumea
Tony Cosenza
Rochelle Carson
Joe DeFazio
Louie Baratta
Johnny Vacco
Lisa Leo
Jim Machamer
Masco: Louie Tumea

Mozzarella & Burrata

by Paolo Bartesaghi



Mozzarella is an Italian cheese that is a favorite of young and old alike. It is typically found on pizza or in caprese salads and is quite versatile.

Legend has it that mozzarella was first made when cheese curds accidentally fell into a pail of hot water in a cheese factory near Naples. Whether or not that is true, mozzarella was first made in Italy, near Naples, from the rich milk of water buffalos. Since it was made from pasteurized milk, and because there was little or no refrigeration at the time, the cheese had a very short shelf-life and seldom left the southern region of Italy. Records show that the Romans were already making a similar kind of cheese from sheep's milk during the middle part of the first century A.D.

The cheese got its name from a tradition during the third century in which monks from San Lorenzo di Capua would give out bread and self-made cheese, which they called "mozza", to the poor. The name mozzarella was developed from the mozza, which came from the Italian word "mozzare", which means to separate or cut off.

During the 16th century, water buffalo farming emerged in the area and farmers quickly switched from making cheese with sheep's milk to buffalo milk. Later, as refrigeration and transportation systems improved, the cheese was able to reach other regions of Italy and quickly gained in popularity. Mozzarella made from water buffalo milk is often called "Mozzarella di Bufala". A similar technique can be used from cow's milk and this is called "Fior di Latte".

The simple process of making mozzarella is called pasta filata (stretched paste). Raw milk is pasteurized and coagulated to form curds. Once the curds reach a pH level of 5.2, the mixture is kneaded and then cut into small pieces and mixed with hot water. It is again stretched and kneaded until long ropes of cheese form. The cheesemaker kneads it with his hands, like a baker making bread, until a smooth, shiny paste is obtained and then pulled to form individual mozzarella.

Much of the time, in order to keep it fresh, you will find spheres of mozzarella packaged in brine in air-tight containers.

A wonderfully tasty variation is burrata, the creamy cousin of mozzarella. On the outside it looks quite similar to a mozzarella sphere. However, once you bite into it, your mouth will be filled with a stringy mixture of mozzarella curd and fresh cream! This fresh cheese will nearly melt in your mouth. Burrata originates in the Apulia region (the heel of Italy) known for its sheep farming and agriculture.

This is a more recent cheese, first produced around 1920. People can easily get confused comparing burrata with mozzarella. Their appearance is similar and they are basically two types of semi-soft, Italian cheese. The burrata is looser, creamier and richer than the mozzarella. It is also recommended to use burrata immediately after opening – it sours fairly quick. Burrata is a rich source of protein, calcium, potassium and is enriched with vitamin A, D, E, and K.



Società Vittoria Italiana

Next Men's Meeting May 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.

Don't forget to attend the Men's Annual Meeting on June 12th at 10 am with the June Dinner to follow at noon. We would love to see your faces!

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

LODGE SHELTER: The lodge outdoor shelter which includes tables, grill and fire pit area, is a great place for family and friend gatherings now that the weather is nicer. Open to all members. Contact A.J. at 515.971.6711 if you would like to reserve.

CAVATELLI DINNER: Thank you to everyone who supported the Cavatelli Dinner! We served over 1,000 meals and the proceeds from the meal will go towards the Lodge annual scholarship program. Mark September 25, 2022, on your calendar for our 2nd annual Spaghetti and Meatball Dinner.

SCHOLARSHIP APPLICATIONS: The Lodge and Auxiliary Memberships will be sponsoring its annual scholarship program for eligible students planning to attend college in the Fall of 2022 and related to a Lodge or Auxiliary member. Included in your newsletter is a scholarship application. The application is due June 1st, 2022. The recipients of the scholarship awards will be announced at the June Dinner (June 12th, 2022).

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 MAY BIRTHDAY WISHES TO OUR MEMBERS: Aldo Lombardi, Derek Blatt, Joe Tumea, Spencer Prati, David Ballantini, Jerry Battani, Dana Bertogli, Amedeo Rossi, Michael Fontana, Danny Carzoli, Dennis Carzoli, Douglas Stefani, Todd Cruchelow, Squire Hutcheson, Michael Gentosi, Robert Stefani, and Anthony Medici **Buon Compleanno!**

HAPPY JUNE BIRTHDAY WISHES TO OUR MEMBERS: Aldo Medici, Al Mataloni, Louie Butelli, Duane Lombardi, Brad Battani, Ron Carzoli, George Partington III, Egidio Vanni, Victor Scaglione, William Stefani, Tom Fucaloro, George Thompson, Jerry Sebben, Roger Stefani Jr., Gary Stefani, and Ron Stefani **Buon Compleanno!**

MARK YOUR CALENDARS:

May 15th - Lunch Social @ 12:30pm; Lodge Meeting @ 2:00pm

June 12th - Annual Lodge Meeting @ 10:00am; June Dinner @ 12:00pm (for reservations contact Lisa Blasco @ 515-306-3730)

July 17th - Lunch and Bocce Ball @ 12:00pm Everyone is welcome

August 28th - Annual Family Picnic & Corn Feed

September 18th - Lodge Meeting @ 2:00pm Polenta Party to follow meeting

September 25th - Spaghetti and Meatball Dinner 11:00 am to 4:00 pm



Societa Vittoria Italiana

Vittoria Lodge
P. O. Box 1212
Ankeny, Iowa 50021-0975

Scholarship Application

Name _____ Phone _____

Address _____

Age _____

Male _____ Female _____

City, State, Zip _____

College Student ID # _____

Name of Lodge or Auxiliary Member Sponsor _____

Relationship to Member _____

Graduation date if in High School _____

School (Plan on) attending _____

COMPLETE mailing address of school / department the check will be sent to:

Name _____

Address _____

City, State, Zip _____

Deadline is JUNE 1

No Applications will be accepted at the June dinner

This is the ONLY Official form to be used for 2022 applications.

If the college like, U of I, requires any additional paperwork to be submitted with the check, you are to submit the completely form filled out with your application.

Please submit photo with application

(please include applicant's name on back of photo)

Send Applications to:

Vittoria Lodge
P. O. Box 1212
Ankeny, Iowa 50021-0975

THE VITTORIA LODGE AUXILIARY

It has certainly been a busy time for the Auxiliary. Did you know that 52 eggs, 32 cups of flour and 5 pounds of powdered sugar were used to create the delicious Wandas that were sold at our bake sale during the annual cavatelli dinner? Our members also contributed some of their own special creations. We want to thank you for attending this annual Lodge event and for supporting our fundraiser.

We are currently collecting items to be donated to the Ronald McDonald House.

On June 18th at 8:30 we are looking forward to joining the IAWI group at the Italian American Cultural Center for breakfast.

Preparations are underway for the Vittoria Lodge Member dinner on **June 12th. Doors will open at 11:45.** Please contact Lesa Blasco at 515-306-3730 or lesablasco@gmail.com

Reservations are required.

Mark your calendars for the following lodge member events. We hope to see you there.

July 17th an event for the entire family starting at 12:30 includes lunch, bocce ball and other outdoor games.

August 28th will be the annual family corn feed picnic. Please bring your favorite side dish.

Have a safe and enjoyable summer!

Deb Fleishman

Vittoria Lodge Auxiliary President

ITALIAN AMERICAN WOMEN OF IOWA (IAWI)

JANUARY/FEBRUARY
NEWSLETTER

Belle e Forti Le Donne Italo-Americane
(Beautiful Strong Italian American Women)
www.italianamericanwomenofiowa.com

MONTHLY MEETINGS

We meet on the **4th Tuesday of the month!** Please cut out the dates below so you don't miss out. In July we will be meeting earlier.

Mark Your Calendar for 2022 all meetings are at 7pm

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

MEMBERSHIP DUES REMINDER:

Our dues are due in January: \$25.00 for members under 65 and \$15.00 for seniors 65-84 and 85 and older are Life Members and you don't have to pay anymore.

If you have any questions or need a membership form please contact Angie Funaro-Wessel at 515-554-2344 or angiefunaro@gmail.com

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

IAWI SCHOLARSHIPS:

Congrats to our two scholarship winners for 2022, Jada Gruhn and Ella Astor. Each recipient has been awarded \$500 for the Fall Semester of 2022,

LA FESTA DELLA DONNA DAY:

Our event turned out to be amazing and had quite a blast. Amy Worthen, artist, displayed her Gallery of work for our women to view and purchase. You can still purchase some of Amy's art at the Olson-Larson Gallery in Valley Junction. Our speakers Nancy Danca, Autumn Olge-Ricelli and Nicole Graziano all made a statement how important their heritage was to them. Everything was beautiful and donned in yellow for the event.

VARIETY CLUB TELETHON:

This funding season for the Variety was done virtually. Due to Covid the organization has asked that all of our members help raise donations virtually through a link built for IAWI.

We raised \$359 for this year.

Dates to Remember:

4/16 Easter Egg Hunt at Italian American Culture Center of Iowa

4/18 Monday Bingo at Bellizzi Mac Rae American Legion Post #659

4/23 Gina Gedler Show at Noce DSM

4/26 April meeting at Bordenaro's Pizza (5-7pm Cannoli Hour 7pm meeting)

5/24 May meeting at Italian American Culture Center of Iowa

6/11 Chocolaterie Stam and IAWI Italian Social Event at Chocolaterie Stam on Ingersoll

6/18 Victoria Lodge and IAWI Ladies Brunch at Italian American Culture Center of Iowa

6/28 June meeting meeting at Italian American Culture Center of Iowa