

Founded 1994



Il Piccolo Giornale

April, 2024

Il Piccolo Giornale is the official newsletter of Club ItaloAmericano of Green Bay, Wi.

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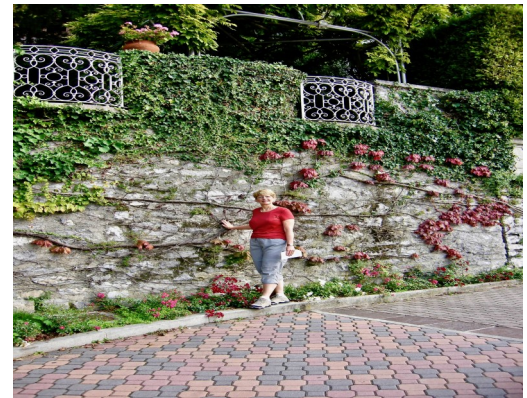
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CLUB ACTIVITIES - APRIL

* Monday, April 1 - \$6.00 pizza night - 5:00 pm - Glass Nickel, 415 Dousman

* Wednesday, April 3 - Dinner @ Gallaghers and Movie @ the Neville Museum (See article for details)

* Saturday, April 13 - Conversation Club - 10:00 to 11:30 - Kress Family Library, DePere

* Saturday, April 20 - Live at the Met (See Article for details)

Saturday, April 20 beginning at 11:55 am. It is a 3-act lesser-known opera by Giacomo Puccini.

Brief synopsis: Magda runs away from home as a young girl and lives for years as a courtesan in Paris.

One night, she disguises herself as Paulette and goes to a nightclub. There she flirts with Ruggero, and they fall in love. Together they go to the French Riviera where, after a time, she tires of the romance and tells Ruggero the truth. Like the swallow who leaves home only for a short time, Magda returns to her home in Paris.

LIVE AT THE MET

"La Rondine" (The Swallow) will be shown at the Bay Park Cinema on

CLUB DIRECTORY

Our 2024 club directory has been updated and emailed to all current members. Please print and save a copy for your reference.

Dinner and Movie Wednesday, April 3, 2024

Dinner at Gallagher's Pizza, 1651 South Webster Avenue, will be at 4:45pm. The movie at the Neville Museum starts at 7:00pm.

Please call Victoria (Piccione) Sobek if you plan to have dinner at 920-865-7229 or email: dvsobeck@gmail.com

The movie on April 3: Alone with Her Dreams (Italy 2010)

The film follows Lucia, a little girl of eleven whose parents emigrate to France, at the end of the 60s, in looking for work, entrusting her to grandmother Maria, a strict woman unable to express her feelings. Curiosity pushes her towards the adult world especially men in her family circle, one of whom hides a terrible secret and her grandmother whom she hates so much in the first place, will teach her to fight and to grow with dignity, strength, and optimism.

Co-Sponsored by the Italo-American Club.



L'idioma per aprile is:

É il mio cavallo di battaglia

That's my strong point.

(lit. That's my battle horse.)

Il idioma per marzo was :

Diciamo pane al pane e vino al vino.

Let's call a spade a spade.

(lit. let's say bread for bread and wine for wine.)

Il idioma per gennaio e febrero was:

Sono andato a Roma e non ho visto il papa.

I didn't accomplish what I set out to do.

(lit. I went to Rome, and I didn't see the Pope.

ARTICLES FOR OUR

NEWSLETTER

Please feel free to submit articles or pictures for our newsletter. Information for each upcoming month needs to be submitted by the 25th. (think Christmas) of the month. You should email articles as an attachment in Microsoft Word and pictures in a jpeg format.

Questions— call me. Contact information is in our club directory.

CLUB BUSINESS WEB SITES

We have several club members that are in the restaurant business:

Luigi's Italian Bistro in Green Bay, Tarlton Theatre in Green Bay, Titledown Brewery in Green Bay Thumb Knuckle Brewing in Luxemburg. 2ASolve, which specializes in personal computer, network & data support and consulting, The Bakery.

Whenever you visit these businesses, please mention that you are a member of Club ItaloAmericano as a support of their business and membership.

CLUB BUSINESS WEB SITES

2A Solve in De Pere, <https://www.2asolve.com/>

Luigi's Italian Bistro in Green Bay, <https://www.luigisitalianbistrogreenbay.com/>

Tarlton Theatre in Green Bay, <https://thetarlton.com/>, <https://www.facebook.com/thetarlton/>

Titledown Brewery in Green Bay, <https://www.titledownbrewing.com/>

Thumb Knuckle Brewing in Luxemburg.

<https://www.thumbknuckle.beer/>

<https://www.facebook.com/pg/ThumbKnuckleBrewingCo/events/>

<https://www.thebakerygb.com>

CONDOGLIANZE

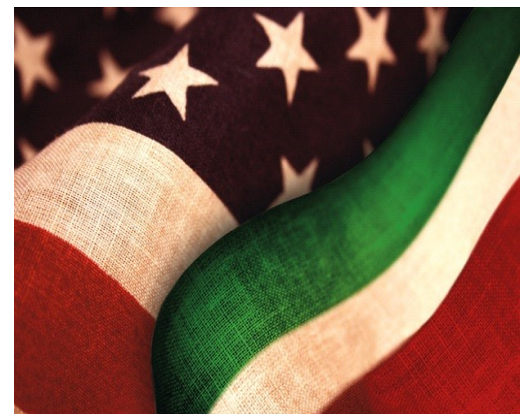
We offer our sincere sympathy to Merlin Baenen whose brother recently passed away.

MEMBERSHIP

This month we welcome another new member - **Shawn Neuman**: "A little about me, well I'm blessed to be a husband to my wonderful wife Audra and a father to my three amazing kids Aidan, Adeline, & Ashlin. We live in De Pere (Rockland) and have lived there for 22 years, although we grew up in a small town called Brillion. I have the pleasure of working in the communities where we live for Associated Bank - Private Wealth. I'm the Private Banking Regional Manager and have been here for almost 20 years, which has been very rewarding for me having a career in helping individuals and families.

Why did I join the group? Some friends of mine had recommended the CIA as they knew my interest in learning more about the Italian history, culture, and language after my wife and I had visited a few different regions this past fall. I've had the pleasure of meeting so many great individuals so far and look forward to continuing to learn about the club."

Benvenuto Shawn!!





SAINT JOSEPH DAY & BENVENUTA PRIMAVERA PARTY - Recap

On Tuesday, March 19, a small but enthusiastic group gathered in the Summit Room at New Perspective Senior Living to celebrate St. Joseph Day and to welcome the first day of spring. The event began with a social hour. Chuck and Lenora (Fiorenza) Rhyner had set up a St. Joseph table for display and Lenora gave this wonderful explanation of its history and tradition:

La Tavola di San Giuseppe (Table of St. Joseph)

The TABLE OF ST JOSEPH is a tradition dating to about the fourteenth century in Sicily. Because of a drought, there was great poverty and famine. During this time, people turned to St. Joseph to intercede with God for the rain that eventually came, yielding bountiful crops. In thanksgiving, lavish altars (tables) were constructed that displayed symbolic bread items baked from the wheat that was now plentiful. Over the centuries, it has become, not only traditional but also a cultural and artistic event on March 19, the Feast of St. Joseph. Busloads of tourists can be seen throughout Sicily, especially Salemi, admiring the displays in store windows. Families have constructed more elaborate altars in their homes in thanksgiving for prayers that were answered. Southern Italians and Sicilians introduced this tradition to America in the latter part of the 19th century. The feast day is also Fathers Day (Festa del Papa) in Italy.

Following a question/answer period, we played a game of Tombola with Linanna Thompson calling the numbers in Italian and English. Winners were Bill & Nancy Fowle and Marlene Feira.

As usual, the food for the potluck was plentiful and delicious. When we finished eating, Pat Gattone accompanied us on the piano for a short sing-along. Then came the finale - the dessert - St. Joseph cream puffs which were as big as fists and to die for!

Grazie mille to the Rhyners, Lynn Thompson, Pat Gattone and especially Sue Badeau for stepping up to the plate and taking the lead.

L'angolo delle ricette

This month try a recipe for pollo - Italian chicken. Please enjoy some of the favorites from our Club cookbook and members. If you would like to share a recipe for next month, our topic will be "contorni" - side dishes! Please submit your recipe to Club member Karen Habel-Marshall. "Mangia"!

Pollo alla cacciatore **Chicken, Hunter Style**

Submitted by Lenora Rhyner

Ingredients

6 - 8 chicken thighs
2 Tbsp. olive oil
Flour
Salt and pepper
1 onion, thinly sliced
1 green or yellow pepper, thinly sliced
1 large stalk of celery, thickly sliced diagonally
6 - 8 mushrooms, sliced
1 large clove garlic, pressed
1 (15 ounce) can crushed tomatoes
1/3 cup dry white wine
1/4 cup water
1/4 tsp. sugar
1/2 tsp. basil
1/4 tsp. oregano
Black olives, optional

Directions

Step 1:

Wash the chicken pieces and pat them dry. Dip them in flour seasoned with salt and pepper to taste. Shake off the excess flour and brown on all sides in the olive oil. Remove the chicken and set it aside.

Step 2:

Remove all but 1 1/2 tablespoons of the oil accumulated in the pan. Sauté the onions, peppers, celery, and mushrooms in the same pan for 5-6 minutes. Add the garlic and cook for an additional 2 minutes. Add the tomatoes, wine, and water. Season with the sugar, basil, oregano, and salt and pepper to taste. Return the chicken pieces to the pan and spoon the sauce over them, covering each piece well. Cover and simmer very slowly for 45-60 minutes, until very tender. Occasionally check the pan and spoon sauce over the chicken. Add sliced black olives during the last few minutes of cooking, if desired.

NOTE: You may substitute other chicken parts if you prefer, using about 2 1/2 pounds of chicken. Since dark meat takes longer to cook than white meat, adjust the time accordingly.

Lemon Chicken

Submitted by John Contratto from the Club Recipe Book (Rose Feuerschwenger)

1/4 cup butter, melted

1 teaspoon lemon and pepper seasoning salt

1 teaspoon lemon juice

3 pounds chicken pieces

3 Tbsp. oregano leaves

Directions

Step 1:

Combine butter, seasoning salt and lemon juice.

Step 2:

Put chicken in baking pan. Brush both sides with seasoned butter mixture. Sprinkle with oregano leaves.

Step 3:

Bake at 350 degrees for 50-55 minutes or until done.

Stuffed Chicken

From the Club Recipe Book, Aeolia Ristorante, Vicenza, Italia

Ingredients

4 thick boneless chicken breasts

4 slices ham

6 slices soft cheese of your choice (asiago, fontina, mozzar3lla, etc.)

Fresh peas

Fresh carrots

Salt and pepper

Directions

Step 1:

Slice a lengthwise opening in each chicken breast. Season with salt and pepper or your own herb salt. Put a slice of cheese and a slice of ham in each breast.

Step 2:

Mix peas and chopped carrots together and stuff into chicken. If necessary, use a toothpick or string to keep stuffing in chicken.

Step 3:

Bake in a greased pan for 1 hour at 350 degrees.



Castel Telvana

Italian little Italies

Ronciglione, A two-story town

I borghi più belli d'Italia

“La Rocca” erected in the Middle Ages by the Prefects of Vico to guard the only natural access to the town, it was the prerogative of the Counts of Anguillara, Della Rovere and Farnese families and underwent major changes, particularly between 1475 and 1480 with the renovation ordered by Pope Sixtus IV and entrusted to the Florentine architect Giovanni Dolci, who added the circular keep and the four fortified towers at the corners, which among other things gave the castle its current popular name “I Torrioni.”

“Fontana Grande or degli Unicorni” built by architect Antonio Gentili da Faenza in sandstone, features three unicorns from whose mouths water gushes out to fill the two basins below.

“Porta Romana” built in 1618 at the behest of Cardinal Odoardo Farnese dal Vignola currently divides the historic center of the town from the southern area.

“House Museum of the Venerable Mariangela Virgili” this is the house, now turned into a museum by the faithful of Mariangela Virgili, a Carmelite Tertiary of the Ancient Observance, on whose person a beatification process is underway. The Virgili’s palace, located in the most characteristic corner of Piazza degli Angeli in the medieval village, with the noble coat of arms on the front of the entrance door is one of the most interesting monuments of Ronciglione’s historic center.

“The Museum of the Old Ironworks” is set up in the oldest ironworks in the town owned by the former Mattei family, located in Via delle Cartiere, a place that tells the industrial, economic and social history of the town. Ronciglione recognized as one of the most active industrial steel poles in the Papal States since the early 15th century, was home to 15 active ironworks along the course of the Rio Vicano along with other factories. The Rio Vica-

no artificial effluent of Lake Vico was synonymous with life and work for Ronciglione and allowed the town to become a historical landmark in the iron industry; it dictated the rules of the town's urban development, imposing, for example, the wide streets that characterize the town. The oldest ironworks was also the last to close its doors, remaining active until 1992.



The Rio Vicano valley is crossed south of Ronciglione, by the single-arch “Iron Bridge” of the Civitavecchia- Orte railway line, closed to traffic in 1994, of which the old station remains, a fascinating setting for many films. The bridge was built in 1928 by Officine Savigliano with a structure consisting of parts hinged together, according to an isostatic scheme chosen because of the yielding nature of the ground.

“Lake Vico” is probably the best preserved among Italian lakes of volcanic origin, as well as being the highest in Italy above sea level. Included among the areas of special natural value in Lazio and part of the Lake Vico Nature Reserve allows the development of life for rare and numerous animal species. According to legend, Lake Vico was formed by the water that gushed out after Hercules pulled out the club he had previously stuck in the ground to challenge the locals and which no one had been able to remove. The demigod, in fact, is said to have come to Ronciglione in search of the nymphs Melissa and Amalthea and also for this he wanted to demonstrate his great vigor.

The name

The origin of the name is uncertain. Some scholars claim it comes from the root rum or rom of Etruscan origin. Others assert that it derives from Runcola or Roncilio, leaning on the fact that for many years already, hummers and iron agricultural implements were manufactured there. But the most credited hypothesis seems to be that it derives from the cliff made in the shape of Roncola, on which the ancient settlement stands, Bedini asserts that “ the name” Ronciglione came from the conformation of the massif on which it was built: massiccio rotondeggiante (rounded massif) = rotonduscilio -> rondus cilio -> roncilio -> Ronciglione.

History

The oldest document in which the name of Ronciglione is mentioned dates back to 1103. Cipriano Manente, a 16th-century Orvieto historian, puts the approximate date of foundation at 1045 by intervention of the prefects of Vico. In 1526 Ronciglione came into the possession of the Farnese family, and it was under their shrewd rule that it experienced its period of greatest development and splendor (1526- 1649). It was a county under the dependencies of the Duchy of Castro. It was an economically advanced center for the vast manufacturing apparatus: iron-

works, coppersmiths, paper mills, ceramics, armories, printers, etc., and had a cultural vibrancy linked to various Academies (Desiderosi, Cimina, Arcadico Cimina, Erculea Cimina etc.) and printing presses where, among other things, the first Italian edition of Tassoni’s *Secchia Rapita* (1642) and Tasso’s *Aminta* were printed. In 1728 Pope Benedict XIII erected Ronciglione Città. The 18th century closed dramatically with the anti-French uprisings during the First Roman Republic of 1798-1799. The fire, set by General Valterre’s French troops, raged from July 28-30, 1799 and destroyed 174 buildings and the entire Historical Archives.

The village dish

The “Tortorell” of Ronciglione are a poor pasta made simply with water and flour kneaded and formed by hand. The name recalls the dialectal “Tortore,” a term for a rough stick. Every family traditionally appreciates it for Sunday lunch.

“Pampapato” is the typical Christmas dessert made mainly with local hazelnuts and chocolate. Unlike Pampepato, which is characterized by the presence of pepper, this dessert does not include it and the name is probably linked to the opulence of the golden years of the Papal States.

