

Founded 1994



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

Website: <https://www.clubitaloamericano.org>

Facebook: <https://www.facebook.com/ClubitaloAmericanoGB>

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Send comments to: [clubitaloamericano@gmail.com](mailto:clubitaloamericano@gmail.com)

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**RED LETTER DATES TO MARK ON YOUR CALENDARS**

**\* Saturday, September 21 - Celebration of Club ItaloAmericano's 30th Anniversary**

**\* Tuesday, October 22 - Club ItaloAmericano's annual Musicale**

**\* Saturday, December 7 - Club ItaloAmericano's annual Cena di Natale**

**MEMBERSHIP CONTINUES TO GROW!**

We welcome two more members this month. Benvenute!

**Geri Pulero**

My ancestry is from the Le Marche and Calabria regions in Italy. Both my parents were first generation

Italian Americans. My father was Calabrian, and my mom was Marche. The traditions and foods from these two regions were incredible. I am mostly retired but formerly worked for Midwest Airlines out of Milwaukee for 20 years. That afforded me the luxury of traveling to Italy 2 times! I had the chance to meet my fathers' relatives and break bread with them. Both of my parents' relatives in America were all in the same geographic area. I grew up with my cousins as my best friends and confidants. To this day we are all still really close.

My ancestors were Luigi and Trusiana (Zarletti) Ricci and Francesco and Philomena (Bilotti) Pulera

I look forward to being a member of the club. Can't wait for the new recipes, stories and traditions to be

discovered!

**Mary Pink**

Hello, thank you for including me in this group. I grew up in the outskirts of Rochester, New York. I have two sons and eight grandchildren. I enjoy genealogy and a variety of crafts.

A few years ago, I did a DNA test and that's how I learned I'm half Italian. Since then, I've been learning who my extended family is, when they came to America and from what part of Italy. The questions never end- who did they leave behind, what was their diet like. I probably won't live long enough to find all the answers. The more I learn the more questions I have.

I believe my birth father's name was Conversi. His family is from Civitella Rozetto, L'Aquila, Abruzzo.

I think I heard about the club from my son. On my Facebook search, I recognized Liz (Gattone Rehberg) from my weekly visits to the Market on Military. It all grew from there.

I look forward to meeting you at upcoming events.

## FOUNDERS AWARD - Seeking Nominations

**Please submit your nomination on or before August 15. This will give us time to order the plaque and have it ready to present to the recipient at our 30th Anniversary. Send to Mary Prisco: [clubitaloamericano@gmail.com](mailto:clubitaloamericano@gmail.com). Include a description of "who, what and why".**

**The Board of Directors has decided to name the 2024 Founder's Award recipient at Club ItaloAmericano's 30th anniversary celebration on September 21, and we need your nominations soon!**

The Pete and Marlene Feira Founders Award (named in honor of two of our club's founding members) was created to recognize individuals, organizations, and/or institutions that have promoted or furthered the objectives of Club ItaloAmericano to an exceptional extent.

**The ideal nominee will have displayed:**

**\* a passion for Italy, Italian heritage and the Italian way of life**

**\* an appreciation for the Italian culture, language, food, music, art, customs**

**\* a desire to encourage ties between Green Bay and Italy**

We are asking you to nominate any person or organization you feel may be worthy of recognition. Nominees need not be club members, and current Board members are not eligible to receive the award.

**The recipients thus far have been Giovanni Contratto, Paolo Marino, Lenora (Fiorenza) Rhyner, Merlin & Fatima (Traverso) Baenen, and Riccardo (Farino)**

**Daley.**

**The nominations received will be vetted by the Board of Directors and sent to the Feira family, who will make the final decision.**

## CLUB ACTIVITIES FOR AUGUST

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

\* Saturday, August 10 - Conversation Club from 10:00 to 11:30 O Kress Family Library, De Pere

\* Sunday Bocce @ 3:30 - Colburn Park @ August 4, 11, 18, 25 -weather permitting

\* **Wednesday, August 14 - Baenen's 70th wedding anniversary - See attachment for details.**

## HOT OFF THE PRESS

**What: Italian Conversation 3**

**When: Mondays, 6:00 to 7:30 PM, August 19 to October 21 (no class on September 2 or 9)**

**Where: Brown County Library, Pine Street**

**Cost: TBD (probably the same as Italian 2 - \$125)**

**Instructor: Angela Landt**

**To register: [www.uwgb.edu/Italianconversation](http://www.uwgb.edu/Italianconversation)**

**Please note: UWGB will run the class only if at least 11 students register**



L'idioma per agosto é

Mi stai prendendo in giro?

Are you pulling my leg?

(lit. Are you taking me for a ride?)

L'idioma per luglio é

Sputa il rospo!

Out with it Speak up!

(lit. Spit out the toad!)

L'idioma per giugno era:

Me ha detto a quattr'occhi

S/he told me in private

(lit. S/he told me in four eyes.)

L'idioma per maggio era:

Sono rimasti di sasso!

They were dumbfounded!

(lit. They were left in stone!)

L'idioma per aprile era:

É il mio cavallo di battaglia

That's my strong point.

(lit. That's my battle horse.)

Il idioma per marzo era:

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 era:

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.

## L'angolo delle ricette

One of the highlights of summer in Italia is the celebration of Ferragosto. Its official day is August 15, but this time of relaxation and vacation could be for days and weeks! Highlighting this holiday are outings and picnics with family and friends, and so as always, food plays an important role. Here are some easy recipes to try out for your own special late summer events.

If you have a recipe to share for next month's newsletter, please send it to Karen Habel-Marshall. The theme for September will be "Anything Autumn", celebrating the seasonal harvests that include mushrooms, truffles, broccoli, pumpkin, figs, apples, spinach, and grapes, among other fresh foods.

### Zucchini and Ground Beef Orzo Casserole

Submitted by Victoria Sobeck



#### Ingredients

- 1/2 cup uncooked orzo pasta (3 oz.)
- 2 tsp. vegetable oil
- 1 lb. zucchini squash, cut in half lengthwise and into 1/8-inch slices
- 1/2 tsp. dried Italian seasoning
- 1 lb. ground beef (at least 90% lean) (optional)
- 1/2 cup chopped onion
- 2 tsp. finely chopped garlic
- 1 can (14.5 oz.) (Muir Glen) organic fire roasted crushed tomatoes, undrained
- 1 cup shredded part-skim mozzarella cheese (4 oz.)
- 1/4 cup shredded Parmesan cheese (1 oz.)
- 1/4 tsp. salt

#### Directions

##### Step 1:

Preheat oven to 350 degrees. Spray 8-inch square (2 qt.) glass baking dish with cooking spray.

##### Step 2:

Cook and drain pasta as directed on package.

##### Step 3:

In 12-inch nonstick skillet, heat 1 tsp. of oil over medium heat. Cook zucchini and Italian seasoning in the oil 4 to 7 minutes, stirring occasionally until it has started to soften but is still crisp-tender. Transfer to a large bowl and stir together with the orzo.

#### **Step 4:**

In the same skillet, heat remaining teaspoon of oil over medium-high heat. Cook ground beef, onion, garlic, and salt in oil 7-10 minutes, stirring frequently until thoroughly cooked. Drain and add to bowl with zucchini/orzo mixture.

#### **Step 5:**

To the bowl, add crushed tomatoes with juice, 3/4 cup of the mozzarella and the Parmesan cheese, stirring to combine. Spoon mixture into baking dish.

#### **Step 6:**

Bake 35-40 minutes or until bubbling at edges and completely heated through. Top with remaining 1/4 cup mozzarella. Let stand 5 minutes before serving.

### **Panini alla Caprese (Caprese Picnic Sandwiches)**

**Submitted by Karen Marshall**

“One of our favorite family salads is simple caprese. There is no exact “science” to making caprese - the amounts are however you like them to be. An easy way to take it anywhere is in the form of a sandwich, great for picnics because it doesn’t need utensils or plates - just your hands!”



**Makes four sandwiches**

#### **Ingredients**

4 ciabatta buns or Italian bread cut into approx. 5-inch chunks

4 Tbsp. pesto

4 tomatoes (I like Roma or Beefsteak), cored and thinly sliced

6-8 oz. fresh mozzarella (from ball), thinly sliced

Fresh basil leaves to taste

2 Tbsp. balsamic vinegar

2 Tbsp. extra virgin olive oil

Spring mix salad to taste

Salt and pepper to taste

#### **Directions**

##### **Step 1:**

Slice each bun or bread open and spread both sides with pesto.

##### **Step 2:**

On the “bottom” side, layer tomatoes and mozzarella. Sprinkle with basil leaves (chopped or whole) and salt and pepper to taste.

### **Step 3:**

In a small bowl, mix olive oil and balsamic vinegar. Drizzle mixture over the “salad”. Top with spring mix to your liking.

Variation: Add thinly sliced prosciutto, salami, mortadella or avocado.

### **Step 4:**

Mangia! If you are taking sandwiches to a picnic, individually wrap them in saran wrap for an easy handful of “yum” with no clean up!

## **Insalata di riso al tonno (Rice salad with tuna)**

Submitted by Amy Ashwood Cecchinato

Amy says, “A favorite refreshing summer recipe served in the spring through the summer that is a variation of a cold rice salad with tuna. The first time one eats it may be on Pasquetta, the Monday after Easter.”



### **Ingredients**

250 grams (approx. 8.8 oz.) rice

200 grams (approx. 7 oz.) tuna, drained

1/2 red pepper, cut into thin slices

1/2 yellow pepper, cut into thin slices

10 cherry or grape tomatoes, cut in half

150 grams (approx. 5 oz.) canned corn, drained

150 grams (approx. 5 oz.) shredded onion and carrots (and fennel, if desired)

50 grams (approx. 1.7 oz.) green olives, chopped

2 boiled eggs, cut into pieces

Extra virgin olive oil, salt, and pepper to taste

### **Directions**

#### **Step 1:**

Boil rice in salted water until al dente. Drain. Allow to cool.

#### **Step 2:**

Transfer rice to a large bowl and add the drained tuna. Toss in all other vegetable ingredients.

#### **Step 3:**

Add oil, salt, and pepper to taste. Chill before serving.

## 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>

## PASSAGETA PHOTOS



Villa Borghese



*Italian land and nature*

## **The Villas of Rome**

italia.it

Take a tour of the villas of Rome, plunged into gorgeous gardens and expansive parks, imbued with magnanimous histories and accessible any time of year. First up, on the Pincian Hill is *Villa Borghese*, Rome's "green heart" (it is literally shaped like a heart): property of the Borghese Family since its construction in the 1500s, the Italian State acquired it in the 1900s.

These eighty spectacular hectares host Italian-style gardens that alternate with those English, illustrious fountains and ponds surrounded by lush greenery, and breathtaking panoramas onto the Eternal City. The park itself is so immense that it is dotted with number of cultural institutions, each of which revel in their own environment of the park: think the Villa itself, seat of the Borghese Gallery and its masterpieces by the likes of Bernini, Titian, Canova, Raphael and Caravaggio; Villa Giulia, housing the National Etruscan Museum; Villa Medici, site of the French Academy; the National Gallery of Modern Art; and Casina della Rose, with its Casa del Cinema and a favorite spot for the little ones, the Bioparco or Zoological Garden. Villa Borghese is a world of its own, and offers innumerable events every summer, for instance Piazza di Siena.

In the Celio district (i.e. Caelian Hill), rather, Villa Celimontana is a 16th-Century structure that was re-structured in the 1800s. Archaeological excavations there have recovered some rather interesting finds from various epochs, particularly an Egyptian obelisk with hieroglyphs depicting Ramses II. The villa's beautiful driveway is lined by high palms and leads to the Palazzetto Mattei at the park's center. The Palazzetto hosts the Italian Geographic Society. If you visit in summer, you may have the opportunity to attend the Villa's annual summer music festival.

Villa Cellmontana



Villa Pamphili





Among several villas inhabiting Rome's monumental Janiculum Hill is the 184-hectare Villa Doria Pamphili, which makes for the largest park in the city. Designed in the 17th Century, Villa Pamphili is one of the Capital's best-preserved, and its Casino del Bel Respiro, used as a representative office for the Cabinet of the Prime Minister of Italy, is decorated with invaluable furnishings and stuccoes. It also faces a magnificent Italian-style garden. Then, Palazzina Corsini consists of large stables and farmhouse, as well as a lovely citrus grove articulated by remarkable fountains.

Another famous residence struck on the Gianicolo (between the Trastevere and Monteverde Vecchio neighborhoods) is Villa Sciarra, beloved for its fountains most of all: e.g. the Fontana Belvedere, Fontana dei Satiri, Fontana di Diana ed Endimione, and the Fontana delle Sfinxi (Sphinx). In Villa Sciarra's realm is Casino Barberini, the headquarters of the Italian Institute of Germanic Studies; the Casino is a must-see, and not just for the awe-inspiring view from its tower.

Finally, take on an excursion outside the Aurelian Walls to stroll Rome's second-largest park, Villa Ada, (Via Salaria). A former hunting grounds belonging to the Savoy, this park comprises not only squirrels and rabbits, but parrots as well!

