

Founded 1994



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

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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**

MONTHLY CLUB ACTIVITIES - JULY

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

* Saturday, July 6 - Conversation Club from 10:00 to 11:30 - Kress Family Library, De Pere

* Sunday Bocce @ 3:30 - Colburn Park - July 7, 14, 21, and 28

* Tuesday, July 16 - La Seconda Passeggiata - (see attachment for details)



L'idioma per luglio Ž

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:

f 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 febbraio 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.

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 Lux-emburg. <https://www.thumbknuckle.beer/>

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

<https://www.thebakerygb.com>

JUNE 11 EVENT - RECAP

The kickoff to summer for Club ItaloAmericano with La Prima Passeggiata and Bring A Friend night was a big success with 34 members and guests attending.

Rain moved through quickly and some were able to take a quick walk on the East River Trail before enjoying a convivial meal with other members and friends at the Village Grille in Allouez. We had 3 new members join the club!

Grazie mille to Mary (Fascinelli) Eifler for organizing and hosting!

Keep an eye out for more information for La Seconda Passeggiata in July hosted by Sue (Baretta) Milewski, Chuck and Lenora (Fiorenza) Rhyne.

Fatima (Traverso) Baenen has volunteered to organize La Terza Passeggiata in August **(Submitted by Susan Kleis)**

FOUNDERS AWARD - Seeking Nominations

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 Ital

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.

Please contact Victoria Sobeck with your nominee. When doing so, please provide a description of "who, what and why." This will be most helpful in the vetting process.

Italian Conversation Class - Part 2

Eleven people (10 of them club members) are taking the second session of the Italian Conversation Class. The 8-week class started on Monday, June 3 and is taught by club member Angela Landt.

La Prima Passeggiata and Bring A Friend night





LA SECONDA PASSEGGIATA E CENA: Martedì, 16 luglio.

(Second Passeggiata (casual stroll) and Dinner: Tuesday, July 16, 2024)

This is Club ItaloAmericano's version of a very authentic Italian tradition--the evening stroll. The concept is simple and social: we walk and talk in small groups and then retire to a nearby restaurant for dinner and more "conversazione". It's an excellent way to get to know fellow club members and share ideas! And everyone is welcome--friends, neighbors, children, etc.

Location: Ashwaubomay Park Entrance 2800 S. Broadway

(Directions: Drive past the lake and baseball diamond. Parking Lot is Shelter #2, and the Bridge Trail is on your right)

Time: ARRIVE AT 4:45!!

Walk: 5:00 - 5:30 - We will stroll on the new Ashwaubenon River Trail Bridge

Dinner: 6:15 at Anduzzi's

1992 Holmgren Way

Green Bay, WI 54303

(Cash Bar is available. Happy Hour is 1:00-6:00. Food Offerings are

Italian Favorites, American & Mexican)

To sign up, call on or before July 14. Please indicate if you will be doing the passeggiata AND the dinner OR just the dinner.

Call Sue Milewski @ 920-499-7727 or 920-489-4391 OR Lenora and Chuck Rhyner @920-468-8922 or 920-676-5230

In case of inclement weather, we will meet at Anduzzi's at 5:45 for dinner.

MEMBERSHIP GROWING!

This month we welcome 4 new members to Club ItaloAmericano!! Benvenuti a tutti!!!!

My name is MaryAlexis Pfutzenreuter. I am of eastern European descent and to my knowledge have no Italian ancestry. I do enjoy Italian food, culture and language and I am currently taking the Italian language class which is where I met so many wonderful people from the Italo Americano Club.

I grew up in Duluth Minnesota and the Mesabi Iron Range north of Duluth. I moved to Green Bay in 1979 to attend Bellin School of Nursing and have been a practicing RN for 42 years. I own a personal training business and currently work and reside in downtown DePere with my husband.

I look forward to improving my Italian language skills and participating in the Club's many fun activities.

Ank (yes Ank) Kleis, in an effort to appease his wife, 6 years ago went on his first trip to Italy and now he is hooked! Ank is of Danish descent, but he is now a huge fan of the Tuscany region where we plan to vacation again this fall. He, along with his wife, Susan, also loves all things Italian!

Ank works remotely for a company called Primerica but plans to retire after the first of the year and is looking forward to planning many more extended trips to Italy (and other places in Europe).

Dave Steavpack, son of Club member, Sue (Baratta) Milewski, has joined the club after the latest passeggiata (June). Dave is a retired high school administrator and currently works VERY part-time at Prevea as a courier/shuttle driver at St. Mary's Hospital. He is married to Amy (retired educator) and they have two adult daughters, Lauren (33) and Abby (30).

Marian Puckett - I'm not Italian, but Italian friends and food are favorites of mine!

As a young child, my Swedish parents had a dairy farm in Oshkosh before moving to Illinois where I grew up. It was back to Wisconsin in 1981 after a five-year stint in Cincinnati. (My husband worked with Schreiber foods.)

I have worked as a homemaker, a dental hygienist, a manufacturer's representative, and as an assistant to my husband and his work as a software engineer.

We were blessed with two daughters and four grandchildren.

BOCCE



Bocce has started on Sunday afternoon at 3:30 at Colburn Park on the West side of Green Bay. Come join the fun and get some outdoor exercise!



Earlier this month, a UW-Green Bay pennant was hung in an unexpected location - Florence, Italy.

Abigail Veeseer, a current UWGB senior, is

studying abroad for a month this summer through a Santa Reparata International School of Art (SRISA) program. While in Green Bay, Abigail studies education with a minor in history.

The pennant was hung at a family-owned restaurant, Pino's Sandwiches, a popular spot among study-abroad students in Florence. Pino himself still works at the shop, opened in 1991, and has served everyone from famous actors and Olympic athletes to locals.

On June 10, 2024, Pino added another to his collection of pennants gifted from college students. Abigail and Pino hung the UWGB pennant alongside dozens of others. Thank you to Pino's Sandwiches and Abigail Veeseer for sharing your Phoenix Pride all the way in Italy!

Photo credits to Abigail Veeseer.



L'angolo delle ricette

Benvenuti! As a student spending lots of time in the Lazio and Toscana regions, one vivid summer memory I have is watermelon, fresh vegetables and grilled steak. Please enjoy these easy-to-make recipes from those regions. If you would like to submit one of your favorite recipes highlighting "**Garden Harvest**" to put in next month's newsletter, email Karen Habel-Marshall by July 20 with your contribution.

Watermelon Bruschetta

From Watermelon.org



Ingredients

- 2 cups diced watermelon, seeds removed
- 1 teaspoon minced rosemary
- 1/4 cup fat-free feta cheese
- 1 Tablespoon extra virgin olive oil
- Crusty bread of your choice
- Salt and pepper to taste

Directions

Step 1:

Slice and toast bread.

Step 2:

Combine remaining ingredients and top toasted bread.

Green Beans with Garlic and Fresh Tomatoes

From Italian Food Forever.com



Ingredients

- 1 pound fresh green beans, ends removed
- 2 medium ripe tomatoes

3 large cloves of garlic
3 Tablespoons olive oil
Salt and pepper to taste
Dash of red pepper flakes (optional)
2 to 3 Tablespoons fresh chopped herb (parsley or basil)

Directions

Step 1:

Cook the beans in lightly salted water until tender crisp. Drain and drop into ice water bath to stop the cooking process.

Step 2:

Cut the garlic into thin slivers and core and seed the tomatoes. Cut the tomatoes into 1/2 inch dice.

Step 3:

Drain the beans. Heat the oil in a pan and once it is hot, add the garlic. Cook the garlic for just a minute or two and then add the beans and tomatoes. Cook for another minute or two, carefully stirring the mixture to coat the beans evenly with the garlic/tomato mixture.

Step 4:

Remove from the heat and add the fresh, chopped herb and season with the salt and pepper. Add the red pepper flakes if you are using them. Serve warm or at room temperature.

Bistecca Fiorentina (Steak Florentine)

From Giada de Laurentis



Ingredients

1 two-pound rib-eye steak (about 2 inches thick)
2 cloves garlic, smashed
1/2 teaspoon chopped fresh rosemary (plus whole sprigs for basting)
1/4 teaspoon chopped fresh thyme
1/2 teaspoon grated lemon zest (1/2 lemon)
2 Tablespoons olive oil
1 teaspoon salt
1 lemon half (charred on the grill if desired)

1/2 teaspoon coarse salt (to finish)

Directions

Step 1:

Place the steak on a rimmed plate or baking sheet and rub all over with the smashed garlic cloves. Sprinkle evenly with the rosemary, thyme and lemon zest. Drizzle with the olive oil. Rub the herb mixture into the steak. Allow to sit at room temperature for 30 minutes.

Step 2:

Prepare a grill or grill pan for medium-high heat. Preheat the oven to 500 degrees F. Set a wire rack over a rimmed baking sheet. Sprinkle the steak evenly on both sides with the salt. Grill until nicely seared all around, about 5 minutes per side. Remove the steak to the wire rack and transfer to the oven. Cook for an additional 15 minutes, flipping halfway through, or until a thermometer in the middle of the steak reads 120 degrees.

Step 3:

Remove the steak to a plate and squeeze the lemon half over the top. Let rest 10 minutes before slicing. Finish with a sprinkling of coarse salt.

Watermelon Granita

From The Spruce Eats.com



Ingredients

6 cups cubed and seeded watermelon

3 medium limes, zested and juiced

1/3 cup granulated sugar

Bay leaves, optional, for garnish

Directions

Step 1:

Combine the watermelon, lime juice and sugar in a blender. Blend on high speed until completely pureed. If finely blended, use as is. If lumpy, strain the mixture.

Step 2:

Pour the mixture into a 9x13-inch casserole dish, cover and place it in a freezer. Freeze for at least 4 hours or until solid.

Step 3:

Use a fork to scrape the granita into fine crystals. Serve the granita into little bowls with lime zest or basil leaves for a garnish, if desired.



Italian little Italies

Savignano Irpino, a cozy retreat in the Cervaro Valley

I borghi più belli d'Italia

Your visit may start from the Guevara Castle, a defensive castle erected during the Longobard era (VII-VIII cent.), turned into a Fortress by the Normans in the XII cent. and then into a noble palace under the Guevara rule. The restoration carried out by the Municipality administration in 1990 revealed a layer of ash of the last eruption of the Vesuvius (1944) as well as portals, stairs, a barn, a saloon, some ovens and a well that leads to a basement perhaps used as a jail.

Porta Grande is the ancient doorway located in the southern side of the defensive walls, dating back to the XVI cent., it separates two quarters: "Sotto i Finestroni" in the west side and "Dietro Corte" in the east side.

The Mother Church, built over the ancient medieval Church, on the southern side of the historical centre, and dating back to XVI cent. The tiered façade is a reinterpretation of the Romanesque style and is made of a stone coming from "Targiana" (an area located between Savignano and Monteleone). The monumental central portal is surmounted by a rose window and by a crescent with a china representing Saint Anne. Inside are three naves and two rows of carved pillars holding five full-centre arches. Along the naves are five chapels: Sant'Anna, Santissimo Cuore di Ges, Addolorata, Santissimo Sacramento with a wooden altar and San Giuseppe. the main altar dates back to 1738 and the baptistry to 1514. Remarkable is also the Chapel of Saint Anne, recently restored.

Via dei Finestroni is one of the most ancient streets of the historical centre, with a lava stone flooring and houses with arches looking like big windows.



La Tombola is the most panoramic place of the historical center where you can enjoy a splendid view of the surrounding villages. Its name probably derives from the Latin “tombola”, meaning small tomb.

Orsini Palace, housing the town hall also called “Hospitius pro peregrinis”, was built in 1727 by Card. Orsini, who later become Pope Benedetto XIII.

The surroundings

Sulphur spring “Rifiato”, located in Contrada Licese, at the foot of the Mount S. Angelo and surrounded by the Savignano’s wood , an area of 12 hectares rich in conifers, oaks and an uncontaminated wild fauna. The Spring water is renowned for its healing properties.

The “Tratturo della transumanza” is a path that is part of the so-called “vie dell’erba” (grass routes) that, since medieval times, allowed the shepherds to reach the fertile pastures of Puglia.

The name

The name derives from the Latin Sabinus + the suffix -ianus and is supposed to be linked to Nasellius Sabinus, a Roman soldier of noble origins. The name could also be referred to the Sabines, a pre-Roman Italic population of central Italy.



Local products and dishes



Among the typical products: the Ravece DOP olive oil, fine cheese such as the caciocavallo podolico, the smoked caciocavallo, treccia, scamorza, ricotta. Excellent salami such as soppressata irpina, capicollo; white Ufita garlic; honey.

Hand-made pasta is a real art and tradition: every year, during the famous August feast, mothers and grandmothers use to make thousands of orecchiette pasta dressed with the “rag” sauce or with tomato, arugula and parmesan cheese. Other typical dishes are: Cicatielli e fagiolini, laganiell e fasul, the colazione savignanese (potatoes and fried peppers), the pork soup, the ciambott (a soup made with zucchini, potatoes, green beans and celery).