

Founded 1994



Il Piccolo Giornale

November, 2024

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

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

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CENA DI NATALE -

Saturday, December 7 -

Mark Your Calendars!!

CLUB ACTIVITIES - November

Wednesday, November 6 - Dinner (Gallaghers) and an Italian movie (Neville Museum) **See article below**

Saturday, November 9 - Conversation Club from 10:00 to 11:30, Kress Family Library, De Pere

NEW MEMBER

This month we welcome another new member- Bob Lundry. Bob

moved from New York about a year ago and is staying near his daughter Monica in Sturgeon Bay. Although not of Italian heritage (he's Irish), he studied in Italy as a Fulbright Scholar and married a Fiorentina! They have 3 daughters.

He worked for many years for an Italian business machines company, Olivetti, S.p.A. Bob tells us that he is looking forward to meeting us.

Benvenuto Bob - we look forward to meeting you also!

FYI - CONCERTS -FREE ADMISSION

Thursday, November 7 - Green Bay Jazz Orchestra at the Tarlton-doors open at 5:00, concert starts at 6:00 - kitchen also opens at 5:00

Monday, November 18 - AVB Com-

munity Band at the Bay Port High School PAC - doors open at 6:00, concert at 7:00

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 BUSINESSES

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>



L'idioma per November é

Sei un broccoli!

You're such a fool!

(lit. You're a nice broccoli)

L'idioma per ottobre era

Sta parlando in punta di forchetta.

S/he sounds so pretentious.

(lit. S/he is speaking at the tip of the fork.)

L'idioma per settembre era

Né pesce, né carne

It's neither here, nor there.

(lit. Neither fish nor meat)

L'idioma per agosto era

Mi stai prendendo in giro?

Are you pulling my leg?

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

L'idioma per luglio era

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.)

NOTIZIE FROM THE BOARD OF DIRECTORS

by Mary Prisco

We had two surprises at our October Board of Directors meeting, one pleasant and one not so much!

The pleasant surprise was that Judith Michaels, who attended the meeting as a proxy, told us she was willing to serve as a Director again. (She had served on the Board in 2022.) We immediately held a vote and elected Judith to the Board unanimously. We are delighted that she will be joining us at our monthly meetings.

The not-so-pleasant surprise was learning that Sue Milewski has decided to step down from the Board at the end of the year. Sue has served as a Director since September 2018. We have benefitted from her experience and enthusiasm, and will miss her company at our meetings. Happily, she promised she will remain in the club, and we can look forward to seeing her at future events.

With the addition of Judith, we will have 12 Directors on the Board for the remainder of the year. However, with Sue's departure, we will be back down to 11 in January. Our By-Laws allow us to have up to 13 Directors, and we would be happy to have some new participants! If you are a member of our club, you are eligible to serve as a Director. I would be happy to answer any questions you might have about what this entails.

Club members are always welcome to attend our monthly Board of Directors meetings. We'd love to have you join us at 5 pm on Thurs. Nov. 21 or Thurs. Dec. 19 at Luigi's Italian Bistro on Manitowoc Rd. in Green Bay. (We will probably meet via Zoom over the winter.)

Dinner and Movie Wednesday, November 6, 2024

Dinner at Gallagher's Pizza, 1651 S. Webster will be at 4:45pm. The movie at the Neville Museum starts at 7:00pm. Please call Victoria (Piccione) Sobeck if you plan to have dinner at Gallagher's.

The movie is:

November 6: "The Orange Thief" (Italy 2007)

In this comedy, a man who lives by stealing and selling fruit is jailed. His cellmate, Turrido, is a convicted murderer. Realizing the young thief is soon to be released, Turrido asks a favor. In return for getting recordings of his ex-girlfriend, an aspiring singer, Turrido will give the thief land of his own.

Co-Sponsored by the Italo-American Club

MUSICALE XVI (Sedici Musicali)

October 23, 2024

By Lenora Rhyner

The theme for the sixteenth musicale presented by Club ItaloAmericano was ITALIAN POPULAR SONGS of the '40's - '60's. The event was held at the Union Congregational United Church of Christ that easily accommodated the 71 attendees.

The five vocalists sharing their musical talent were Don Beck, Rändi Fay, Lucas Jordan, Whitney Myers and Melanie Riley. All are involved in various local facets of music including a high school choral director, a church choir member, an international performer, a private voice teacher and a vocalist with worldwide opera companies. Chris Rugowski accompanied Melanie on the guitar.

In addition to piano accompaniment for the vocalists, Marlene Feira and Angela Landt dazzled us with their challenging and well executed piano solos. As co-directors of the program, they organized an evening with eleven selections being sung in Italian and translated into English quite an accomplishment for non-native speakers! Some of the songs were well known but Angela, as the Emcee for the event, provided extensive background information that led to a greater appreciation and understanding of the popular Italian songs of the '40s - '60's. She also chose the theme and created the invitation. Mille grazie to both Marlene and Angela for dedicating their time and talent for our enjoyment!!

A more than ample supply of antipasto and dolce were available during the social hour after the entertainment. Thanks to all who contributed to the table of plenty!!!

Attendees were welcomed by Vicky Sobeck, Patti Meyer and Sue Badeau. Darrell Sobeck, with camera in hand, provided visual memories of the Musicale. Nancy Fowle, Judy Beerntsen and Lynn Thompson organized and readied the antipasto and dessert tables for the social hour following the entertainment. Mille grazie a tutti!!!

Fosber America has been a reliable financial supporter for several years. We extend an appreciative thank you to them for their continued contribution of \$100.00.



Géneros Musicales!!



L'angolo delle ricette

Enjoy these unusual but delicious Italian recipes highlighting Fall harvest goods.

If you would like to submit one of your favorite recipes highlighting "Anything from the Oven", regardless of course, to put in next month's newsletter, email Karen Habel-Marshall by November 20 with your contribution.

Italian Grape Cake

From MarissasItalianKitchen.com



Ingredients

- 1 cup all purpose flour
- 1/2 cup almond flour
- 1 tsp. baking powder
- Pinch of salt
- 2 large eggs
- 2/3 cup granulated sugar
- 1/2 cup olive oil
- 1/3 cup almond (or regular) milk
- 1 tsp. pure vanilla extract
- 1 tsp. pure almond extract
- Orange zest from 1 medium orange
- 1 tsp. thyme leaves (optional)
- 2 cups small seedless grapes such as Concord, Thompson or Thomcord
- 1/2 cup sliced almonds
- Powdered sugar

Directions

Step 1:

Preheat oven to 350 degrees. Grease and flour a 9-inch springform pan.

Step 2:

In a medium-sized bowl, sift together the two flours, baking powder and salt. Set aside.

Step 3:

Using a mixer, beat together the eggs and granulated sugar until thick, about three minutes. Mix in olive oil, milk, vanilla and almond extracts, orange zest and optional thyme until well incorporated. Mix in the flour mixture.

Step 4:

Fold in one cup of the grapes with a rubber spatula. Transfer the batter to the prepared pan and level off with a spoon. Scatter the other cup of grapes evenly across the top of the cake. Sprinkle top with sliced almonds.

Step 5:

Bake the cake in a preheated oven for 40 minutes. It will have a golden-brown color. When done, transfer to a cooling rack for 30 minutes, and when totally cooled, release cake from pan and dust with powdered sugar.

Creamy Pumpkin Pasta

[From anitalianinmykitchen.com](http://anitalianinmykitchen.com)



Ingredients

- 1 cup pumpkin puree, fresh or canned (drain in a sieve for about 15 minutes)
- 1 Tbsp. olive oil
- 1 Tbsp. butter
- 1/4 tsp. salt
- 1 clove garlic, chopped
- 2 Tbsp. fresh grated Parmesan
- 1/4 cup cream (whole, whipping, or heavy)
- 3 cups cooked al dente fettuccine (12 oz. dry)
- 2 Tbsp. fresh chopped Italian parsley

Directions

Step 1:

In a large pan add butter, olive oil and garlic and cook on low-medium heat for 1 minute and add the pumpkin, salt, cheese and cream, whisking to combine and heat through, about 3-5 minutes. If too thick, add a pinch of pasta water.

Step 2:

Combine the cooked pasta in the pan. Serve, topped with Parmesan.

Fall Weeknight Pasta

From Food52.com



Ingredients

1 Tbsp. extra virgin olive oil

4 oz. thick cut bacon, cut into 1/2-inch dice

8 oz. butternut squash, cut into 1/2-inch dice

1 bunch kale, cut into 1-inch pieces

1/2 lb. orecchiette pasta

Freshly grated Pecorino Romano cheese, to taste

Salt and pepper, to taste

Directions

Step 1:

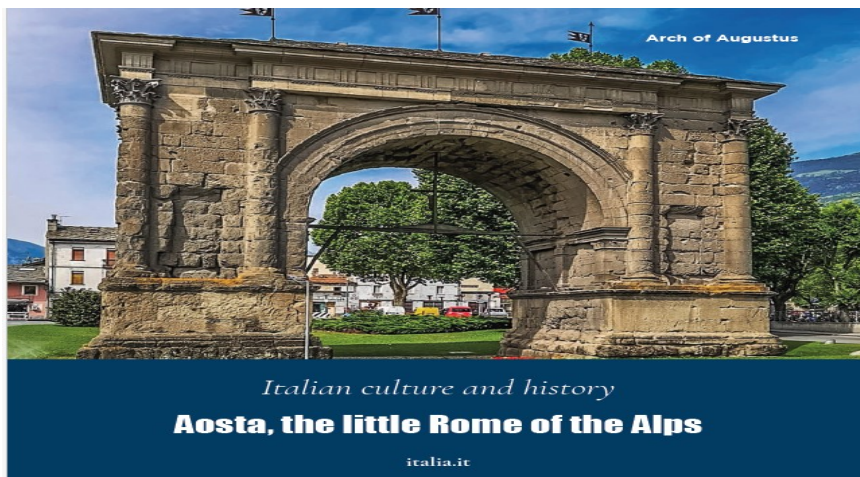
Preheat oven to 400 degrees. While preheating, cut up bacon and squash. Toss them onto a sheet pan, drizzle with olive oil and stir a little and then roast for 30 minutes. Then take pan out and add the kale, stirring, and return to oven for another 10 minutes.

Step 2:

While baking, bring a generously salted pot of water to boil and add the pasta, following box directions, usually about 9-11 minutes until al dente. Drain and return to pot.

Step 3:

Tip the contents of the sheet pan into the pot with pasta and toss with cheese, salt and pepper to taste.



Aosta has earned the nickname “little Rome of the Alps” due to the extraordinary wealth of its archaeological sites from Roman

times that can be visited like an open air museum.

Conquered by Rome in the days of Augustus, the city was renamed Augusta Praetoria and was enriched with important monuments due to its strategic position on the Roman Via delle Gallie. It is worth visiting during the day and revisiting again in the evening, when the illuminated Roman remains have an even greater charm.

The Arch of Augustus welcomes you

The first thing you see as you enter the city is the Arch of Augustus. Built between 25 and 23 B.C. to celebrate the Roman victory over the local population, it is one of the starting points for any visit to the historic centre. It stands 11.5 metres high and is made of soft local stone that has deteriorated greatly over the years, so that the reliefs that adorned it are illegible; the arch was partly protected by a slate roof built in 1716 to shelter it from water penetration.

A short walk from the Arch is the Roman bridge, a humpback bridge which spans the old course of the Buthier stream, perfectly preserved and still in use today, which was part of the Roman Via delle Gallie.

Leaving the Arch of Augustus behind, along Via Sant'Anselmo, to access the historical centre you pass through Porta Pretoria, the only Roman gate that has survived undamaged to this day, and which was built in the same period as the Arch. With three openings—a central one for carts, and two side openings for pedestrians it was composed of two curtain walls separated by a central courtyard that served as a parade ground. On the eastern façade there are still traces of the marble slabs of the original cladding, along with signs of the components that supported the gates that were closed at night. In the Middle Ages, the Porta Pretoria was inhabited by a noble family that took possession of the north side of the tower; today it is home to the tourist information office.

The majestic Roman Theater



A few steps from Porta Pretoria stands the majestic facade of the Roman Theater, a masterpiece of Roman provincial architecture of the High Empire, 22 metres high and alleviated by three rows of arches and windows of different sizes. Of the tiers of seats that could seat up to 3 or 4 thousand spectators, only the lower six near the orchestra now remain. What we see of the stage wall, of which only the foundations are left, indicates that it was adorned with columns and statues. A portico connected it to the amphitheatre area, although today only a few arches remain, incorporated into a 13th-century convent.

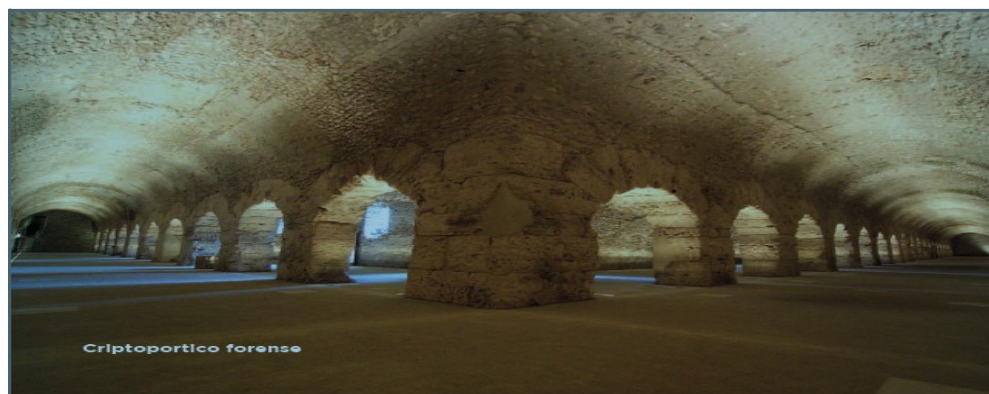
During the Middle Ages, the theatre was completely neglected and partly used to create other buildings, which were only demol-

ished in the first half of the 20th century thanks to a restoration campaign that allowed it to be returned to the city.

The enigma of the Criptoportico

Forense

Opposite the entrance to the Cathedral, in the heart of Aosta's historic centre, is the entrance to one of the Roman underground treasures, the Criptoportico Forense, an imposing covered underground passageway, whose original purpose is still an enigma for archaeologists.



Criptoportico forense

Aosta Regional Archaeological Museum



The Criptoportico is divided into three double corridors with barrel vaults, supported by sturdy travertine arches, and lit by splayed windows that also ensure air flow. Built in the Augustan age, like the Arch of Augustus and the Porta Pretoria, when the whole of Aosta must have been one big construction site, they served the function of retaining and levelling the ground, but are thought to have been used as rooms linked to the imperial cult or as headquarters for religious or civil corporations.

A few more steps through Roman

Aosta

This stroll through Roman Aosta can continue along the extensive stretches of still existing walls, to the Porta Decumana necropolis, to the excavations of the Roman villa outside the walls, and to the Aosta Regional Archaeological Museum, which displays a vast section with Roman artefacts related to funerary rites, public and private construction, and personal care.