

Founded 1994



# Il Piccolo Giornale

September, 2024

*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**

## Club Activities for September

\* Saturday, September 14 - Conversation Club from 10:00 to 11:30, Kress Family Library, De Pere

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

**Anniversary\*\*\*\*\* Your invitation and reservation form have been sent via snail mail with the details. Please be prompt with your response!**

- Sunday Bocce @ 3:30-Colburn Park-September 1, 8, 15, 22, 29 - weather permitting.

## ATTENZIONE!!

## IMPORTANT DATE CHANGE!!

Because several of our vocalists had a conflict with the original date, Angela Landt and Marlene Feira, co-chairpersons, have had to **move the date for this year's Musicale from Tuesday, October 22 to Wednesday, October 23**. Please make the change to your calendars and watch

for pertinent info in the October newsletter.

## CLUB LOGO CLOTHING

The last day to place an order for apparel embroidered with our Club IA logo is this Friday, September 6. Check your email for the descriptions and prices of the available items: short-sleeved polos, long- and short-sleeved T-shirts, microfleece vests, pullover hooded sweatshirts, caps, bucket hats, and aprons. Any of these would make great Christmas gifts! (If you lost the email with the brochure and order blank, contact [clubitaloamericano@gmail.org](mailto:clubitaloamericano@gmail.org).) **To place an order, please call Deanna at 920-593-2657 and have your credit card ready. Your items will be ready for pick-up at Promotional Designs by the end of the month.**



L'idioma per settembre é

Né pesce, né carne

It's neither here, nor there.

(lit. Neither fish nor meat)

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.)

## La Passeggiata E Cena

The second casual stroll and dinner occurred on Tuesday, July 16th. **This event was organized by Sue Milewski and Lenora and Chuck Rhyner.**

Seventeen of the total 34 club member and guests in attendance, started the evening with a stroll in Ashwaubomay Park. The weather was perfect and many types of birds were seen during the walk.

After the walkers joined the rest of the group at Anduzzi's, dinner was ordered off the menu. As an added bonus the server for the group was of Italian ancestry. We were quick to give her one of the club's business cards!

## 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.luigitalianbistrogreenbay.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/>

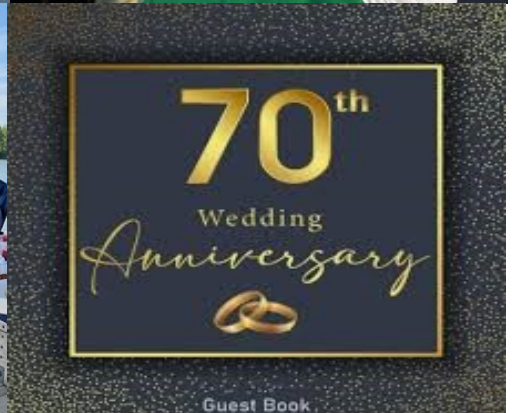
<https://www.thebakerygb.com>

## Passeggiata Anniversary Party, August 14

The Grassy Island Range Lights at the Green Bay Yachting Club was the location of our third passeggiata this summer, on August 14. It was a wonderful potluck meal organized by Merlin and Fatima Baenen, in celebration of their 70th wedding anniversary this month. We had perfect summer weather as we found history in our back yard, next to the two lighthouses first lit in 1872, and restored through the efforts of Merle and Fatima and others, over a number of years. These lights are two of the oldest remaining wooden navigational aids on Lake Michigan. The Baenen Welcome Center there was completed in 2020. We learned more about the range lights and the efforts to restore them from a volunteer in that very center! We enjoyed Italian dishes, sausages, limoncello pudding shots (yum) and some of the Baenen's wine made at their New Franken vineyard.

It was a very special evening with two of our wonderful ItaloAmericano members: Merle and Fatima. Their lives and relationship were celebrated by a great article in the Green Bay Press Gazette published this week and included here.

It is a wonderful love story. Enjoy!



## L'angolo delle ricette

As the summer season moves ahead in full force, there is nothing like the enjoyment one has in using the successes of the fresh garden harvest. Enjoy these simple but delicious recipes that will enhance the products of your labors.

If you would like to submit one of your favorite recipes highlighting "Fall Fruit Dishes" to put in next month's newsletter, **email Karen Habel-Marshall by September 20 with your contribution.**

### Italian Roasted Vegetables

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



### Ingredients

2 medium zucchini

2 medium yellow squash

2 bell peppers (red, yellow or orange)

16 oz. baby bella mushrooms

1 medium red onion

3 cloves garlic

1/3 cup extra virgin olive oil

2 teaspoons Italian herb blend

1/2 teaspoon salt and dash of black pepper (plus more to taste)

Italian parsley to garnish (optional)

### Directions

#### Step 1:

Preheat oven to 425 degrees. Line two baking sheets with parchment paper and set aside.

#### Step 2:

Prep vegetables. Slice the zucchini and summer squash in half lengthwise and then cut into half-moons. Cut the bell peppers into thick strips and cut the strips in half. Slice the mushrooms in half lengthwise. Cut the onion into large chunks. Mince the garlic.

#### Step 3:

Place all of the vegetables in a large mixing bowl and pour on the olive oil, herb seasoning, salt and pepper. Toss to combine and divide the veggies between the two pans.

#### Step 4:

Bake on the top rack of the oven until soft, approximately 25-30 minutes. Garnish with parsley when serving, if desired.

## Double Baked Potatoes

From [Italian-recipes.com](http://Italian-recipes.com)



### Ingredients

- 6 large white baking potatoes
- 1 small bunch of long green onions, chopped
- 2 cloves of garlic, finely chopped
- 2 Tablespoons bacon chopped into bits
- 3 Tablespoons butter
- 1/2 cup sour cream
- 1/4 cup milk
- 1/4 cup chicken broth
- 1 Tablespoon paprika

### Directions

#### Step 1:

Preheat oven to 350 degrees. Poke holes in potatoes and wrap in aluminum foil. Bake for one hour.

#### Step 2:

SautŽ the onions and garlic for 2 minutes in one tablespoon of butter.

#### Step 3:

Remove the potatoes when done. Remove foil and slice lengthwise and scoop out, leaving some inside to form a shell. In a large bowl, mix the scooped potatoes with the garlic and onion mixture, the remaining butter, the bacon, sour cream, milk and chicken broth. Mix thoroughly, but not to the consistency of mashed.

#### Step 4:

Fill the shells with the mixture and sprinkle with paprika. Place on a cookie sheet and bake for 30 minutes in a 350 degree oven.

## **Asparagus Frittata**

From [Italian-recipes.com](http://Italian-recipes.com)



### **Ingredients**

2 Tbsp. extra virgin olive oil  
1 Tbsp. butter  
15 asparagus spears, cut into pieces (plus extra for topping, if desired)  
1 yellow onion, diced  
1 green bell pepper, diced  
1 medium white potato, diced  
10 cherry tomatoes, sliced in half  
1/2 tsp. salt  
1/2 tsp. fresh black pepper  
6 large eggs  
1/4 cup of milk  
1/4 cup fresh grated Romano cheese  
9 inch springform pan  
Cooking spray

### **Directions**

#### **Step 1:**

Preheat oven to 350 degrees. Heat the oil in a large frying pan. Stir in the asparagus pieces, onions, peppers and potatoes. Cover and cook, stirring occasionally until vegetables are tender and potatoes slightly browned. Season with salt and pepper.

#### **Step 2:**

In a large bowl, whisk together the eggs, milk and cheese. Spray the springform pan with cooking spray, covering the bottom with aluminum foil and place it on a cookie sheet. Add the vegetable mixture to the springform pan. Stir in the egg mixture. Decorate with asparagus spears, if desired.

#### **Step 3:**

Bake for about 40 minutes until the center is firm. When finished, run a knife around the edge of the pan and release the sides.

## Response to 30th Anniversary invitation from Chris and Elaine (Abata) Wagner.

The Wagners were long time members of Club ItaloAmericano before they moved to North Carolina. Chris was on the Board of Directors and served as Vice President for a time. He also won the "Name the Newsletter" contest with his entry "Il Piccolo Giornale".

So nice of you to think of us. Elaine and I would love to be there, but we will be in Italy. Can't believe it is 30 years since the club was started. You should be proud.

We were near Florence for two weeks this past July with our entire family. This was a trip that Elaine and I had wanted to do with the kids and grandkids for some time. It was fun to see the excitement of the grandkids in Italy for the first time. Of course, the youngest (8) favorite thing was gelato - so much for the history of the Medici.

This past fall, we purchased a place in Mola di Bari, Puglia which is on the Adriatic coast. Our place is in an older part of town with the sea 2 blocks away. Mola is a fishing village with few tourists which we like. It also has great seafood. Few people speak English which we also like.



*Italian land and nature*

**The Elba Island**

italia.it

The Island of Elba is the largest in the Tuscan Island chain; an itinerary in itself, it contains a secluded charm, yet is rich in history, civilization and flora. A tour through this splendid island's different municipalities, each of which reveal themselves to be tiny worlds apart, begins in Portoferraio, one of the Island's mooring points.

Here, Cosimo I de' Medici ordered an impregnable fort to be constructed. today, it is still perfectly visible, and inside run the winding roads of the historic center. Procchio, Elba Island Obligatory for trekkers is a visit to Castello del Volterraio, who can witness its breathtaking view.

The beaches of Portoferraio are spectacular: Biodola, Scaglieri and Forno face the Gulf of Biodola; Ghiaie, Padulella, Sansone and Capo Bianco lie next to the "Scoglietto," immediately behind the centro storico.

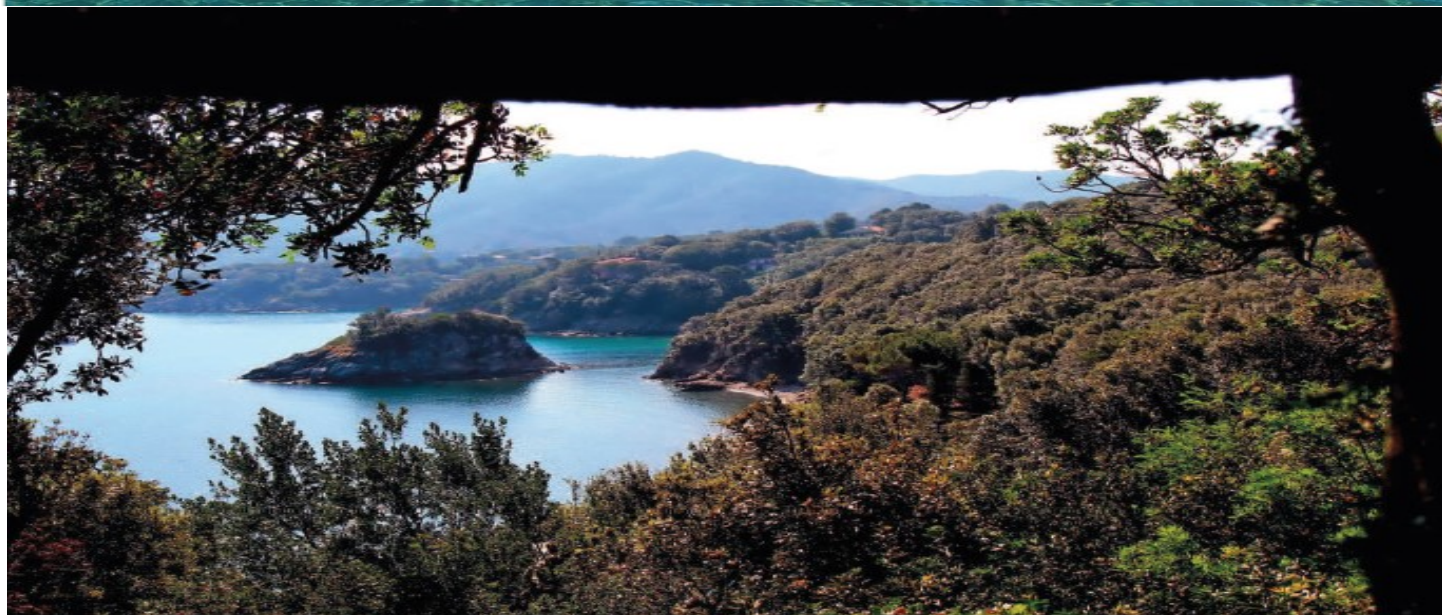
Next stop, Marciana. Here you can find the Seat of the National Park of the Tuscan Archipelago. Countless are the beaches here; just a few of them are: Procchio, la Poalina, Spartana, Pomonte, Sant'Andrea, and Chiessi, loved by surfers. Marciana crops up in the National Park of the Tuscan Archipelago, where there are numerous paths to take visitors through its woods, which thrive with chestnut trees, pines, and Mediterranean brush. Trekking enthusiasts will discover ancient goat farms and, with a little bit of luck, herds of moufflon (wild sheep native to the larger islands of the Tyrrhenian Sea) and boars. Anyone visiting this magnificent territory should dedicate a day to Monte Capanne, a rocky mass where, from its summit (and on a clear day), you can see all the other Tuscan Islands, as well as the coast from the Argentario Promontory up to Livorno, and even the northern half of Corsica. We also advise trekkers to take an excursion to Santuario della Madonna del Monte and to the Hermitage of San Cerbone.

Marciana Marina, the smallest of Elba's communes, is our third stop. Besides traveling through the territory's main piazzas, we recommend a walk about the petite center of Cotone, where you can watch the sunset between the town's Tower and the cliffs of Punta del Nasuto. Marciana Marina's beaches include Bagno, Schioppo and Redinonce, characterized by its gravel pit and rocks, in addition to the beauty of its seabeds.





Fourth point on our itinerary is Campo nell'Elba, with its exquisite beaches: Campo, Fetovaia and Cavoli. Make a visit to its ancient borgos, San Piero and Sant'Ilario, which rise on the hills that dominate over the Gulf of Marina di Campo. If you're looking for fun nightlife, Marina di Campo is highly- recommended, as it is one of the busiest localities for youth tourism.



Capoliveri is also a youth hotspot, and the fifth site on our itinerary. Graced by many beaches (Lacona stands out) and many hotels and lodging structures, Capoliveri's streets and piazzas are crawling with tourists.

There must be a reason for this: many are the touristic attractions, from the Sanctuary of the Madonna delle Grazie, overlooking the gulf; the Focardo Fort and Monte Calamita with its iron deposits to the Minerological Museum, one of the best-known in Europe.

Finally, we arrive in Rio Elba, the oldest village on the island, with settlements dating back to the Neolithic epoch. Be sure to see the Romitorio di Santa Caterina

(the Hermitage of St. Catherine), location of the Orto dei Semplici, a botanical garden with a large variety of plant species.



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