
NOTIZIE. . . *an email newsletter for
Italian Americans, Italians and Italophiles*

luglio 2009

*7 luglio 1776” . . . Noi consideriamo come verità evidenti in se medesime
che tutti gli uomini sono stati creati uguali; che han ricevuti dal loro
Creatore certi diritti inalienabili; che numero di questi diritti vi sono,
la vita, la libertà, e la ricerca della felicità . . .”*

The Revolution. The Italian Connection. While it is well known that two Italians signed the Declaration of Independence: William Paca of Maryland and Caesar Rodney of Delaware. It is not as well known that several other Italians were involved in the Revolution. **Fillipo Mazzei**, a Tuscan physician, was a friend of Thomas Jefferson. He came to Virginia to cultivate grape and olive products. He wrote revolutionary tracts, and it is generally believed that some of his phrases were incorporated by Jefferson into the Declaration of Independence: “All men are created equal” and “All men by nature are free and independent.”

Francesco Vigo served as a colonel in the American army. He helped to finance the Revolution to so great an extent that he died in poverty. In 1876 the U.S. Government paid his heirs \$50,000 to settle the accounts. He was the first Italian to become an American citizen.

Antonio Giannini came to America in 1773. A skilled horticulturist, he worked for Thomas Jefferson. He later served in the Virginia militia and fought at the Siege of Yorktown.

In the Revolutionary Army, there were 3 regiments comprised of over 1500 Italians: The Third Piemonte, the 13th Du Perche and the Royal Italian Regiment. Known Italian officers who served in the Revolutionary Army:

Colonel Richard Tagliaferro served with the 2nd Virginia Regiment

Major John Belli served as Quartermaster General of the United States

Captain Cosimo de Medici served with the North Carolina Light Dragoons

Captain B. Tagliaferro served with the 2nd Virginia Regiment; he served directly under Washington

Lt. James Brasso served with the 7th Maryland Regiment

Lt. Niccolo Tagliaferro served with the 2nd Virginia Regiment

Three of the first warships of the new American government were named in honor of Christopher Columbus, John Cabot and Andrea Doria, by order the Continental Congress.(from NIAF.org)

Italy's Independence Day. Italy celebrates its independence on June 2, commemorating the day when the Italian people chose a democratic republican form of government over the monarchy. The monarchy in Italy, the House of Savoy, ruled Italy after the Risorgimento, the unification of Italian states in 1871. (Mussolini, who was favored by King Umberto II, dominated the government and imposed fascism after 1922.) In 1946, after the defeat of the Nazis and fascism in Italy, over 54% of the population voted for democracy. King Umberto abdicated in 1948 and a new democratic republic was born. At that time members of the House of Savoy were banned from entering Italy; the ban was repealed in 2002.

La Monarchia Oggi. The several residences of the Royal House of Savoy in Turin and the neighborhood are protected as World Heritage Sites. Although the titles and distinctions of the Italian royal family have been legally abolished, the remaining members of the House of Savoy still insist on using various titles, including the Counts of Savoy, the Dukes of Savoy, the Kings of Sardinia and the Kings of Italy.

Currently the leadership of the House of Savoy is contested by two cousins: Victor Emmanuel, Prince of Naples, who used to claim the title of King of Italy and Duke Amadeo of Savoy who still claims the title of the Duke of Savoy. Their rivalry has not always been peaceful with public fights, arrests, prison stays and house arrest for their frequent public disturbances.

In 2007, Vittorio Emanuel's son Emanuele Filiberto of Savoy wrote to Italian President Giorgio Napolitano seeking damages for their years in exile.. He also requested that Roman landmarks such as the Quirinale palace and Villa Ada would return to the Savoy family. The Italian prime minister's office released a statement stating that the Savoys are not owed any damages and suggesting that Italy may demand damages from the Savoys for their collusion with Mussolini. The Italian constitution contains a clause stripping the Savoys of their wealth in Italy when they went into exile in France.(Though the House of Savoy is no longer in power, genealogically, it is the oldest royal family in Europe.)

Grazie, Margherita. It was 1889, 120 years ago, that Queen Margherita Maria Teresa Giovanna di Savoia visited Naples with Humbert I, her consort. They ruled Italy from 1878-1900.

Raffaele Esposito was the inventor of "Pizza Margherita." In 1889 an official of the Royal Establishment went to Raffaele Esposito's restaurant the famous "pizzeria di Pietro" to inquire whether he could go immediately to the Capodimonte Royal Palace to give his Sovereigns a demonstration of his exceptional ability. It is superfluous to say

that he felt exceedingly pleased at the honor and went out of his way to do his best on that fortunate occasion. The Queen tasted the various pizzas prepared by the Maestro, cooked as they were to perfection, exquisitely flavored, their crusts very thin. The Queen's favorite was a pizza evoking the colors of the Italian flag ó green (basil leaves), white (mozzarella), and red (tomatoes). This combination was named Pizza Margherita in her honor.

Since 1889 when Queen Margherita savored Esposito's pizza, Naples has been the home of authentic Italian pizza. To be authentic Neapolitan pizza must be made according to several rules:

- *it is only made and eaten between sunset and two and three in the morning
- *the pizza baker takes a ball of dough, kneads it, and spreads it out with the palm of his hand, giving it about half the thickness of a muffin,
- *he then pours mozzarella over it, then adds grated cheese, herbs and tomato,
- *at the very moment when it is ordered it must be pulled out of the oven and served up piping hot, otherwise it is not worth a grano. (abstracted)

The cheese and the cream are, of course, all melted, and unite with the herbs and tomato. In a perfect pizza the outside crust must have a certain orthodox crispness.

“There is no person, high or low, from the first Neapolitan Duke to the lowest lazzaroni, with whom it is not a primary article of faith to eat pizza. The pizza cake is your only social leveler, for in the pizza shops rich and poor harmoniously congregate; they are the only places where the members of the Neapolitan aristocracy—far haughtier than those of any other part of Italy—may be seen masticating their favorite delicacy side by side with their own coachman, valets, and barbers.” (from Naples Correspondence)

An Italian Tradition. The feast of Our Lady of Mount Carmel originated in southern Italy and was brought to the United States in the last quarter of the 19th century. In Little Italies all over the country, Italians celebrated with special Masses and processions that ended with food and feste. (Chicago has at least 12 feste marking the feast day this year.) The Church of Our Lady of Mount Carmel in Minneapolis, a traditionally Italian American church, continued this tradition for many years. There are no plans to hold a special Mass or procession at Our Lady of Mount Carmel this year. Our Lady of Mount Carmel Church does have an Italian Heritage group. They will have a picnic on July 4 at Beltrami Park in Minneapolis. For more information: olmc@olmcmpls.org.

Buon Appetito. The National Pasta Association celebrates its 95th anniversary this year. It traces its history to 1904 when the association was formed. Though popular legend has it that Marco Polo introduced pasta to Italy in the 13th century, pasta can be traced back as far as the fourth century B.C. The Chinese were making a noodle-like food as early as 3000 B.C. And Greek mythology suggests that the Greek God Vulcan invented a device that made strings of doughó the first spaghetti.

Pasta made its way to the New World through the English who discovered it while touring Italy. The English also brought the English practice of cooking pastas at least one half hour, then smothering them with cream sauce and cheese. Thomas Jefferson was the first person to import a pasta machine into the United States. In 1789 he asked a friend to bring back a pasta press from Naples. His friend wrote to him. "I have just seen the maccheroni made. The machine for pressing as used in Naples is enormous. I will come back with a small version."

Commercial pasta making in the United States goes back to 1848 when the first industrial pasta factory was built in Brooklyn, New York by a Frenchman (??) who spread his spaghetti strands on the roof of the factory to dry in the sunshine. (from Italy.it.).

Pasta Making—c. 1450. Platina, Pope' Sixtus IV's librarian was also his chef. He wrote what is known to be the first cookbook ever reproduced using what was then the revolutionary new technology of print. It seems fitting that the first cookbook ever printed was an Italian cookbook: *De honesta voluptate e valetudine*. (Respectable Pleasure and Good Health.) 1463. His serving suggestions for early forms of *pasta secca* are typical of the age; maccheroni and vermicelli can be cooked in broth, milk, or almond milk, and are served sprinkled with cheese, sugar and spices. Also typical of the age, but alarming to ours, are the recommended cooking times: an hour for vermicelli and two hours for maccheroni. The notion of *al dente* was still a long way in the future. (from *Delizia*.)

UNICO Picnic. UNICO's annual picnic will be held Tuesday, July 1, at 6 pm. at Island Lake Regional Park Shelter 1. (Intersection of 694 and Victoria.) Bring a chair, a dish to share and something for the Brothers of Peace food shelf. This year's picnic features live music by Carlo Ciciala Saracino. Join the members and meet the 2009 UNICO Scholarship winners. Take part in the Italian Recipe Contest; enter your specialty Italian food recipe: entrées, salads, breads or desserts. Prizes will be given in three categories:

Best Tasting: the best of the best entered

Most Authentic: most characteristic Italian cuisine--"It reminds you of your trip to Italy."

Best Presentation or Creative Use of an Ingredient: something unique

Every guest will have the opportunity to taste the entries using small sample cups and to vote for their selections. RSVP NO later than July 6 to Shari Villela Banack: sbanack@msn.com; 2113 118th Avenue NE, Blaine, MN 55449; 612-483-5931. Please list the recipe you are submitting for the Italian Recipe Contest, the number of guests you will bring, and what you are bringing along for the pot luck. Non alcoholic beverages will be available. Guests may bring wine or beer, however, our permit does not allow hard liquor.

up at the top in blue it says "new online class" That will take you there. I hope the class helps! sometimes the slides are a little slow catching up to me so be patient. Thanks,
Ruth Merrimanö

Trentini's Scampagnata Celebrates 14th Anniversary. I Trentini Tirolesi del Minnesota's annual picnic is scheduled for Saturday, August 15, at 1 pm. at Loretta Seppi's cabin on Dewy Lake. Dewy Lake is located about 8 miles north of Chisholm. (Directional signs will be posted along US Hwy #73 north of Chisholm.)

This year's picnic celebrates the club's 14 year history of sharing the cultural heritage of Italian Americans who can trace their ancestry to the Trentini region of north central Italy.

I Cantatori, the popular singing group, will provide Italian music for entertainment. The Trentini Tirolesi club and its great cooks will provide their famous polenta and sauce. All Trentini members, their families and friends are welcome. New club members will be welcomed. For more information, call Deb Krall, 218-741-2853 or Loretta Seppi, 218-258-3769 by August 10.

Medical Sales Position in Italy. Minneapolis based manufacturer of Interventional Cardiology Products has immediate openings for sales representatives in Italy and Spain. The ideal candidate: will have 1-3 years sales experience and willingness and freedom to travel overseas extensively; will be an excellent communicator with a strong independent work ethic; goal oriented and self-starter. Current Minnesota residents preferred; proficiency in Italian or Spanish required. Contact: Fabio Sabbione at fsabbione@cardia.com and/or Pete Buonomo at pbuonomo@cardia.com. See also

Parla Italiano. Immerse yourself in Italian for an evening and improve your Italian language skills. AAAA free Italian conversation group organized by Cinzia Gallia Schlicksup will meet at Byerly's in St. Louis Park on July 6th at 5:30 pm. Contact Cinzia Gallia Schlicksup at cinzia@casaitaliaus.com for more information.

Casa Italia. Italian grammar and conversation classes will begin in July at Casa Italia. Contact Cinzia Gallia Schlicksup for more information: www.casaitaliaus.com; 612-203-2350.

Private & Small Group Lessons. Private and small group private language lessons are specially tailored to meet the specific needs of the student and they are scheduled according to the availability of the student. Lessons are conducted in St. Louis Park. Contact Casa Italia: info@casaitaliaus.com or call ph. 612 203 2350. Casa Italia, 6311 Wayzata Boulevard, Suite 224. St. Louis Park, MN 55416.

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Hamline University in Italy. Hamline University School of Business MBA Students in Italy. In April Hamline University School of Business Professors Rob Routhieaux and Jane Calabria McPeak accompanied a group of MBA students to Modena, Italy for a course in International Human Resource Management with a focus on Italy and the European Union. Teaching also in the course were several professors from the University of Modena-Reggio Emilia School of Economics and Business. Both Universities have signed a cooperative agreement which provides for faculty and student exchanges, joint programming and collaborative research. While in Modena, the students visited several businesses, one of which was SITMA, S.p.A. whose U.S.A. headquarters is located, as a result of the Modena-Saint Paul Sister City relationship, in Empire Builder Park in Saint Paul. Aris Ballestrazzi, one of its owners, and the Director for the U.S. market and the Human Resource Director spent an entire morning touring the establishment, meeting with and hosting at lunch the students and professors.

An Invitation from Carmela's Cucina. I invite you to come and visit historic Lucca and take a walk on top of the wall of this medieval city. Hike the Cinque Terre and enjoy a seafood lunch overlooking the Ligurian Sea.

These small group, one-week tours include lodging in a beautifully restored farmhouse villa, all ground transportation, breakfast daily, 5 lunches, and 7 dinners with wine. Two cooking lessons taught by local experts are included on this tour. The week is fully escorted with English and Italian speaking guides. All guests receive a specially designed event planner/recipe booklet upon arrival.

We hope you will join us in 2009. There are just a few spaces remaining on our tour from September 12-19, but we also do private tours for groups of 10-12. Registration deadline: June 5, 2009. For more information go to my website: www.carmiescucina.com, click on the tours link. Tours to Calabria also available. For private cooking classes or a copy of *Carmela's Cucina*: 952-929-9583.

Italian Americans Online. It begins with Alan Alda, (Anfonso d'Abuzzo,) talking about his Italian identity. *The Italian Americans II: A Beautiful Song* celebrates the Italian way of understanding life and explores what it means to be Italian in America, examining the ideals of generations and the icons of the culture from Dante to Sinatra. Actors Danny Aiello, Alan Alda, Dom Delise, Paul Sorvino and Susan Lucci, New York Yankees' Joe Torre and many other share their personal stories and celebrate what many express as the "privilege" of growing up in an Italian American family. As Paul Sorvino explains in the program, "life is too short to go through it without being an Italian." This one-hour tribute is a sequel to *The Italian Americans* seen on PBS. To view the video: enter in Google: Italian Americans: A Beautiful Song.

Raccommandabile.

Buon 'Ntennitore: Proverbs of Naples. öCaptures hundreds of proverbs in Neapolitan, Italian and English. . . preserves the wisdom of the ancients in the Neapolitan dialect.ö

New Flavors for Vegetables: Classic Recipes Redefined, by Jodi Liano. öIt presents vegetable dishes of contrasting textures and flavors and introduces an international pantry of sometimes unexpected ingrediants.ö

www.italianalmanac.com everything you want to know about Italy and Italians.

www.myitalianroots.com links to websites devoted to Italian genealogy, immigration records, legal documents, surnames and much more.ö

Genealogy Resource. The May-June issue of *Communes of Italy* is available. The issue features Provincia di Padova/Padua in the Veneto region. It also has a number of great articles sure to be of interest to all. (See index below.) Anyone interested in more information about the magazine, visit: www.ItalianAncestry.com/coi or email: graceolivo@comcast.net or comunesofitaly@comcast.net.

The Index:

Aunt Ida

Corrections to Annual Surname Database

Google Automatic Email Translations

Hills of Liguria, Part 5. My Great Grandfather's House

LDS: Free Online Italian Genealogy Course

Lingnaggio: Pietro d'Abano

New Surnames Submitted since Last Issue

Old Latin Translation

Padova/Padua Province, Veneto ó History, Church Addresses,
 Archivo di Stato, Tourist Office and more. . .

Peppino: Stories of an Italian Boy Who Came to America

Saving Brooklyn's Out Lady of Lore to Church

St. Archibaldo Day in Jes sup, Pennsylvania

ICC Website. The Italian Cultural Center has an extensive website that provides full information about classes at the Center and all other activities, programs and events. www.theitalianculturalcenter.org

News--Italian Cultural Center. Immerse yourself in a small piece of Italy right here in Minneapolis, MN. **Italian Cultural Center**, Hennepin Center for the Arts, 528

Hennepin Avenue, Suite 211, Minneapolis, MN 55403, Tel. (952) 920-3056.
info@theitalianculturalcenter.org.

Language School. Children's Language School, Spring classes began March 28.
For information, contact ICC.

Adult Language School. Spring classes began the week of April 13, 2009. For more information, contact ICC.

Volunteers Needed. The ICC is currently looking for volunteers to assist with ongoing projects. Contact enews@theitalianculturalcenter.org, for information or to volunteer.

ICC on Facebook. The ICC is now on Facebook. Please join our group and invite all your friends to join as well, Visit us on Facebook today.

The Dante Alighieri Society at the ICC. The Italian Cultural Center is proud to announce that it is now a part of Società Dante Alighieri (DAS). By becoming a member of the ICC, an independent chapter of the prestigious Società Dante Alighieri (DAS), you are supporting the cultivation of Italian culture and language in the Twin Cities as well as enjoying a wide range of unique benefits both locally and internationally. For more information:
www.theitalianculturalcenter.org/membership.html

Italian Language Learning. Professor Emeritus Walt Blue offers a flexible schedule of day, afternoon or evening classes for individuals or groups—informal conversation, detailed grammatical work, tourist needs; culture—poetry, short stories, Dante, folk songs, opera. Classes are relaxed (i.e. non-threatening) social occasions. For more information: wblue@hamline.edu or walt.blue@hotmail.com. Call: 651-646-3355.

Italian Language Learning Opportunities and Resources. In addition to the Italian language classes listed above, the following list of resources may be helpful:

Italian Cultural Center of Minneapolis/Saint Paul. For current information: 952-920-3056; www.theitalianculturalcenter.org.

Minneapolis Community College. For current information: 612-659-6500 or www.minneapolis.edu/cect/index.cfm

University of Minnesota, College of Continuing Education. For credit courses, www.onestop.umn.edu; For continuing education courses, www.cce.umn.edu.

Community Education Programs. St. Paul. 651-793-5455.

Minneapolis. 612-668-3939.

Minneapolis Italian Language Meetup. www.italian.meetup.com/65. If

you'd like to take part in a discussion, contact: Cinzia Gallia Schlicksup, 612-203-2350.
www.italian.meetup.com/65/boards.

Italian Lessons. The following teachers offer private/small group classes:

Walter Blue, wblue@hamine.edu; walt.blue@hotmail.com , 651-646-3355.

Alycia Honeck, ahoneck01@gw.hamline.edu

Josephine Mangano, 612-374-2828

Cinzia Gallia Schlicksup, 612-203-2350

Elizabeth Teefy, teefy002@umn.edu, 612-237-9044.

Calendario. For more information on events listed below, see issues of **Notizie**. Send information about events to raspanti1@comcast.net.

First Monday of the Month	Italian language Meetup, Dunn Brothers, Golden Valley.
Second Tuesday of the Month	UNICO monthly meeting.
Tuesdays	Italian language conversation group, Barnes and Noble, Edina.
First Thursday of the Month	Minneapolis Italian American Club, Rushford Hall
First Fridays of the Month	UMN Italian Conversation classes
First Fridays of the Month	Italian Cineforum, ICC, Minneapolis
Thursday Evenings	UMN Italian Conversation Club
Thursdays and Saturdays	Daniela Ruggerio at Traditional Foods Minnesota
First Week in October	Casa Italia Italian language classes begin
Monthly	ICC Cinema Club for Young Adults, Minneapolis
July 1	UNICO Picnic, IIIII Lake Regional Park Shelter 1, 6 pm
July 4	Stati Uniti Indipendenza
July 6	Free Italian Conversation Group, Byerley's SLPK, 5:30 pm
July 16	Festa-Santa Maria del Carmine
July 22-August 18	International Art Workshop in Assisi
August 15	I Trentini Tirolesi Picnic, Dewy Lake

Contributors: Walter Blue, Maria Campo, Randy Croce, Dennis Damico, Emilio de Grazia, Leslie Giancola, Ken Giannini, Carmela Tursi Hobbins, Alycia Honeck, Josephine Mangano, John Marta, Jane Calabria McPeak, David Morabito, Ruth Nerud, Andrea Neumann, Mike Nilles, Elaine Palcich, Pat Ricci, Nassim Rossi, Daniela Ruggerio, Nancy Schaeffer, Cinzia Gallia Schlicksup, Shirley Sinclair, Judy Rulli Socha, Tom Teresi, Rudy Vecoli. *Fra Noi*, Immigration History Research Center, NIAF, Trentini Tirolesi del Minnesota.

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