



AMHS

# NOTIZIARIO

CELEBRATING ITALIAN CULTURE & COMMUNITY SINCE 2000

A Publication of the Abruzzo and Molise Heritage Society of the Washington DC Area

May/June 2021



A documentary on celebrated chef and pasta expert Evan Funke (above) will be the subject of the next AMHS film discussion on June 12. Credit: Courtesy of Kitchen Detail

## AMHS PLANS VIRTUAL SPRING-SUMMER PROGRAMS

By Nancy DeSanti, 1st Vice President — Programs

With the timetable for returning to in-person events still uncertain, the AMHS Program Committee has lined up some interesting virtual events which we hope our members and friends will enjoy.

For May, we are planning to have a two-part program called “At the Table with Tony.” Tony Scilla is a relatively new AMHS member who will offer one program on the cuisine of Abruzzo and another on the cuisine of Molise. The events, to be held on separate Sunday afternoons, are being organized by Program Committee member Chris Renneker. Stay tuned for further details.

Then on Saturday, June 12, at 8 p.m., we are pleased to offer a program based on the documentary “Funke” which profiles professional chef and pasta expert Evan Funke. Special guests will be the producer/director Gab Taraboulsy, and the producer/editor Alex Emanuele. The event, which will be in an interview format, is being organized by Program Committee member Lourdes Tinajero.

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## AMHS NOTIZIARIO

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## A MESSAGE FROM THE PRESIDENT



Dear members and friends:

I hope that you are enjoying the spring and the re-awakening of nature that comes with it. This glorious season is also bringing some other unmistakable signs of a slow return to life. Little by little, thanks to the increasing availability of anti-COVID vaccines, some rites of spring that were missing last year, such as March Madness and April opening days for baseball, have reappeared in 2021, though severely constrained by measures aimed to ensure public safety. We are by no

means out of the woods yet, as new variants of the original COVID strain continue to cause spikes of sickness and death among Americans and others throughout the world. Nevertheless, things are so much better now than they were one year ago, thanks to the fastest development of vaccines in the history of medicine. While it is still too early for the AMHS to begin scheduling the kind of in-person events that we long for, planning them is a conversation that we may be able to have later this year. In the meantime, our Program Committee continues to work on presenting exciting new events that will take place in the virtual format.

Our first general meeting of 2021 took place online on February 21. The guest speaker was Michele Antonelli, a former information systems consultant turned writer. As discussed in the article on page four of this issue, Mr. Antonelli discussed his latest book in which he collected proverbs from all facets of life in the mountains of Abruzzo. He distilled their cultural and moral significance and noted how gradual changes have altered the lifestyle reflected in the proverbs. Born in L'Aquila, Abruzzo, and having worked in various countries around the world, the author is uniquely qualified to assess the values expressed in the proverbs and comment on the ways in which the rural societies have changed. If you wish to acquire a copy of Mr. Antonelli's book for your personal library, please see the information on page 4.

By the time you read this message, the AMHS Scholarship Committee will have likely completed its review of scholarship candidates for the 2021-2022 academic year. Each year the AMHS awards scholarships to two outstanding students who have demonstrated academic excellence and a strong interest in the Italian language and Italian culture. The Scholarship Committee reviews the applications over the month of April and typically selects two winners by early May. The results will appear in the next edition of your Notiziario, so be sure to look for them there.

You might recall that early last year the National Italian American Foundation (NIAF) announced that Abruzzo would be its 2020 Region of Honor. Its plans to honor Abruzzo, however, like so many of our own plans, were postponed in the wake of the pandemic. The postponement is due to end soon though, as NIAF is proceeding with its plans to honor the region and will likely have made a formal announcement by the time you read this message. This will be exciting for us, as this splendid region of Italy will get some time in the spotlight, time that, I think we can agree, it richly deserves. We will keep you informed of additional details as we learn of them.

Please stay tuned for information on upcoming AMHS events. In the meantime, enjoy the weather and everything else that this delightful season offers us.

*Best regards,*

*Ray LaVerghetta*

# The Politically Talented D'Alesandro Family

## Part II - Thomas John D'Alesandro III

By Joseph "Sonny" Scafetta, Jr.

Thomas (Tommy) John D'Alesandro III was born in Baltimore, Maryland, on July 24, 1929. Tommy's paternal grandparents, Tommaso Giovanni D'Alesandro and Maria Foppiani Petronilla, had emigrated from the community of Montenerodomo (population 673 in the 2017 Census) in the province of Chieti, in the region of Abruzzo, Italy, to Baltimore. Tommy's father was Thomas John D'Alesandro Jr. and his mother was Annunciata Lombardi, who had emigrated from the city of Campobasso (population 49,230 in the 2017 Census) in the province of Campobasso in the region of Molise, Italy. Tommy was the oldest of six children, five boys and one girl, who was the youngest. (His sister, Nancy Pelosi, is now Speaker of the U.S. House of Representatives.) Tommy graduated from a local Catholic high school in June, 1947, one month after his father was sworn into office as the 39th Mayor of Baltimore.

*In 1968, Mayor D'Alesandro vowed to 'root out every cause or vestige of discrimination.'*

Tommy attended Loyola College in Baltimore and received a Bachelor of Arts degree in June 1951. In early 1952, he married Margaret Piracci, the daughter of a parking garage owner, in the Baltimore Basilica. Tommy was the mayor's first son to marry, and so more than 5,000 persons were invited to the wedding, which was the social event of the year in the city. Since the Korean War was raging, the 22-year old Tommy believed that it was his civic duty to aid his country, so he enlisted in the U.S. Army shortly after his wedding and served for three years. After the Korean War ended, Tommy was honorably discharged in mid-1955. He then applied to and was admitted to the University of Maryland School of Law in the fall of 1955. He graduated in June 1958, with a Bachelor of Law degree.

Because his father was still the mayor, Tommy decided to run for the city council as a Democrat and was elected in November 1958. After serving one full four-year term, he was re-elected in November 1962, and was sworn in as the Presi-



Thomas D'Alesandro III, 43rd Mayor of Baltimore

Credit: Wikipedia

dent of the City Council in January, 1963. In 1966, Tommy decided to run for mayor. He was elected in November 1966, and was sworn in as the 43rd Mayor of Baltimore on January 1, 1967. On April 4, 1968, Martin Luther King Jr. was assassinated in Memphis, and riots erupted in Baltimore. To calm the city, the mayor asked Maryland Governor Spiro T. Agnew to send in the National Guard. After calm was restored, the mayor vowed to

“root out every cause or vestige of discrimination.” To prove his commitment to civil rights, he began to appoint African Americans to multiple positions in his administration.

In 1970, as his term as mayor was coming to an end, Tommy decided not to run for re-election. He stated that he had five children and his salary was not enough to support his family. So, on January 1, 1971, he stepped aside as his successor, William Donald Schaefer, was sworn in as the next mayor. Tommy then entered the private practice of law at the age of 41 and was very successful. He practiced well into his 80s. In early 2019, he suffered a stroke and became bedridden at his home in Baltimore. He died there, due to complications, on October 20, 2019, at the age of 90. He was survived by his wife, his five children, and many grandchildren. ■

**Sources, all accessed August 1, 2020:**

[en.wikipedia.org/wiki/Thomas\\_D%27Alesandro\\_III](https://en.wikipedia.org/wiki/Thomas_D%27Alesandro_III)

[www.geni.com/people/Tommaso-G-D-Alesandro/6000000](http://www.geni.com/people/Tommaso-G-D-Alesandro/6000000) (link expired)

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## AMHS Plans Virtual Spring-Summer Programs

▼ *Continued from page 1*

Funke is passionate about the broad range of pasta and importance of building a culture of authentic pasta in the United States. The documentary was filmed in California where he has an award-winning restaurant and in Bologna, Italy, where he learned the art of making pasta by hand. We suggest viewing the film beforehand, which is available on Amazon Video. Members should be aware that the film contains some strong language.

Although the date has not yet been set, we are planning a program this Fall with Professor Luca Cotini, who teaches at Vanderbilt University and who lectures on Italian technology and innovation. Some of his lectures, such as one on Vespa inventor Corradino D'Ascanio, can be seen on YouTube.

Then on November 14, we are planning either a virtual or in-person wine tasting, depending on the public health situation at that time. We will feature a group of Washington Winemakers, some of whom are AMHS members, to talk about how they first became interested in the craft and how they make their wine.

We hope you will join us for these events, and we look forward to the time when we can resume our in-person luncheon meetings at Casa Italiana and elsewhere. ■



# Author Michele Antonelli Shares Wisdom from Abruzzo

By Nancy DeSanti, 1st Vice President — Programs

On February 21, 2021, AMHS members were treated to a talk live-streamed from Abruzzo by author Michele Antonelli, who spoke about the “wit and wisdom” in the local proverbs he had collected over the years from family members and others. Because the talk was virtual, we had participants from as far away as California and Western New York State.

Antonelli wrote a book, “My Land Was Wise: Over 2,000 Proverbs from the Abruzzese-Sabine Apennines,” and shared some of the highlights with us. The book groups the proverbs by topic and draws from them the dominant moral values of the traditional rural communities. Antonelli’s talk focused on the ones dealing with superstitions common in Abruzzo, food and drink, colorful expressions, family, choice of spouse and other topics. At the beginning of this talk, he introduced us to his beautiful white shepherd dog, named “Leone,” which he noted is a special breed of dog found in Abruzzo.

In introducing our speaker, AMHS President Ray LaVerghetta noted that Antonelli has been an information consultant since the mid-1980s and had lived overseas, which gave him another perspective to look at his own land culturally. Antonelli noted that he had lived in Pakistan and that he had married a foreigner, which made him further realize the importance of one’s cultural background.



Author Michele Antonelli streamed his presentation to the AMHS live from Italy.

Antonelli noted that his town, near Montoreale in the province of L’Aquila, saw its population drop from 8,000 to 2,487 inhabitants in 100 years, and he wanted to analyze the change. He noted the close ties the community once had, when neighbors would share sugar, salt and even baby cradles. He recalled that when one local farmer got sick in 1971, the whole village harvested his wheat.

One of the categories of proverbs he spoke about was superstition. He noted that although

Regarding food and drink, one proverb says, “running water doesn’t harm people, still water produces wars” (meaning, it’s better to express feelings than keep them bottled up inside).

Another one is *Pomodoro e sale non vanno ad ospedale* (“tomato and salt, you never go to the hospital”).

One of the funnier ones says, *Quello che non strozza ingrassa* (“what does not choke you, makes you fat.”)

And one of the more appropriate ones for Abruzzo says, “the sheep who eats grass lives as long as the wolves eating meat.”

When it comes to greedy people, the proverb says, “with one daughter, he would like to have 100 sons-in-law.” Or you could say, as far as big eaters, “it’s better to buy him an outfit than invite him to lunch.”

When it comes to lazy people, the saying is “he looks for work and prays to God not to find it.” If someone is just incompetent, you could say “he can neither speak nor be silent.”

In talking about corruption, one colorful proverb says, “he has put the wolf to watch the

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## Abruzzo proverb: *Quello che non strozza ingrassa* (What does not choke you, makes you fat).

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Back home, he noticed people were forgetting their dialect and traditions, and so he decided to collect proverbs from the older people and family members, especially his aunt. The proverbs he quoted to us rhyme in the dialect, so of course they lose something in translation. He used his list to map the culture by topics, and he was able to identify the dominant aspects of the local traditions and to examine why they were useful in society.

the townspeople were deeply religious, superstitions were a way to understand such diverse things as the weather, owls, leap years and even marriages.

He gave this as an example of a commonly known proverb: *Persona vista va in vista* (in English, we would say “talk somebody up”). Also, “accept husbands, wives and children as God sends them” (meaning, don’t be too choosy).

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# GRAB THE MATTARELLO: Let Battle Commence?

sheep” (we have made the wolf the shepherd). If there is corruption all around, the saying is, *il più pulito teneva la rognà* (“the cleanest of all has mange”). Another one says, “poor sheep, poor goats — the dog gets along with the wolf” (examples would be priests who get along with rich people instead of the poor, or police who get along with criminals).

This saying about bad weather is memorable: “Not even the devil leaves his house to get a soul.”

And if you want to curse someone, how about this? “I wish you to listen to the Mass lying down” (in other words, the way dead people lay). Of family relations, one says, “close relatives (*parenti stretti*) are like shoes, the tighter they are, the more they hurt.”

And as far as getting married: “If you get a wife, you have troubles; but if you don’t, it’s even worse.” And he said this one may even have a Russian origin: If you find someone better than me, you will forget me; if you find someone worse, you will remember me.”

And finally, “if you want to experience Hell, summer in Puglia and winter in Abruzzo.”

Antonelli has spoken to Abruzzese groups in Bolivia and Argentina, and he has also written a book on the former Yugoslavia. ■

**Michele Antonelli’s book of proverbs** is not yet available on Amazon in North America, but it is possible for the author to ship it to the U.S. Mr. Antonelli is offering a discount to AMHS members of 33% off the cover price. In addition, the publisher has agreed to a shipping charge of 50 Euros for 5 copies. Individual orders would cost 25 Euros to ship, so orders should be consolidated to realize considerable savings. If you are interested in ordering a copy, please contact Ray LaVerghetta at [rclaverghetta@gmail.com](mailto:rclaverghetta@gmail.com).

By Elizabeth DiGregorio

(Editor’s Note: AMHS member Liz DiGregorio contributes to the blog *Kitchen Detail* <https://lacuisineus.com> from which this article is taken. The blog is dedicated to food and travel including many articles about *Il Bel Paese*. To read more and view the videos and recipes mentioned in this article go to: <https://lacuisineus.com/handmade-pasta-cookbooks>)

For me, reading cookbooks during the pandemic reinforced an old habit — cracking open a new or vintage cookbook and reading it like a novel.

During the early days of the pandemic, I was seduced by the cover of Evan Funke’s “American Sfogolino, A Master Class in Handmade Pasta.” The deep spinach-green pasta on the cover, the artful photos and the mystique of this burly “Hell’s Angels” kinda guy making perfectly tiny tortellini with his beefy, inked arms and banana size fingers made me want to buy all the doppio zero (00) flour I could find and make pasta. (See related article on page 1 for information on the upcoming AMHS program on Evan Funke’s documentary.)



Evan Funke at work.

Credit: Courtesy of Kitchen Detail

Then, a friend suggested “Pasta Grannies, The Secrets of Italy’s Best Home Cooks” by Vicky Ben- nison. I fell in love with the *nonne* or “grannies” who I understood intuitively. These octogenarians from all over Italy transported me to the kitchens of my childhood where Sundays meant

making pasta with my mother, grandmother, and aunts. Page after page, I felt my muscle memory kick in, and I was transported to my mother’s safe, noisy kitchen perfumed with tomato sauce.

It would be easy to compare both books and divide into camps: “American Sfogolino” vs. “Pasta Grannies.” But that is not the point. Both are great pasta making resources, offering a lot of techniques and sauce recipes that can be used with fresh or, in a pinch, dry pasta.

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*Both books offer great pasta making techniques and sauce recipes.*

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Evan Funke’s “American Sfogolino” is a master class in pasta making. An American-born, professional chef who was at a personal and professional crossroads, Funke found himself in Italy with the desire to make pasta by hand. His journey led him to Bologna, where the pasta maker or *sfogolino* is the foundation of Bolognese cuisine. He learned the craft from *sfoligna* Maestra Alessandra Spisni at *La Vecchia Scuola Bolognese*, where he also met and learned the Japanese systematic approach to pasta making from Kosaki Kawamura, the “Japanese Sfogolino.” The fundamentals section offers a step by step how-to on egg,

water, and spinach pasta and *gnocchi*. The rest of the book teaches you how to make 15 different pasta types — rolled, cut, filled, layered — with recipes and tips for each. The beautiful, studio-quality color photos make the process look easy. This book is a love letter to Bologna, complete with a resource section on eating, drinking and shopping while there.

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## The AMHS Shop

Please make sure to check out the cool merchandise AMHS has to offer:

**“Traditional Cuisine of Abruzzo and Molise” cookbook** (2nd printing) **\$5.00**

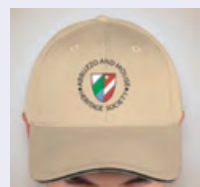
**Buon Appetito Chef’s Apron** **\$20.00**

**T-Shirts** **\$20.00**

- Men’s sizes:  
S / M / L / XL; Crew neck;  
50% cotton/ 50% polyester
- Women’s sizes:  
S / M / L / XL; V-neck;  
90% cotton/10% polyester

**AMHS Tote Bag** **\$30.00**

17" W x 6" D x 13½" H;  
bottom 12" W; handle drop  
9"; 100% durable cotton  
fabric



This year, we are pleased to offer our newest merchandise item, the AMHS baseball cap

**AMHS Baseball Caps** **\$15.00**

We offer merchandise for sale at bi-monthly AMHS general society meetings and for order, by check on the AMHS Shop.

The proceeds from merchandise sales go toward the AMHS Annual Scholarship Fund. We thank you for your patronage! If you have any questions regarding AMHS merchandise, please contact Michele LaVerghetta, (410) 707-4611.

## Grab the Mattarello: Let Battle Commence?

▼ *Continued from page 5*



*A Pasta Granny in action.*

Credit: Courtesy of Kitchen Detail

Vicky Bennison’s “Pasta Grannies” invites you into the kitchens of *le nonne* across several of Italy’s regions from Piedmont to Basilicata. English-born Bennison first tasted spaghetti and tomato sauce in Venice at age five while travelling with her parents. For her, food was not merely nutritional or fuel; it was family, community and everyday adventure. At her home in Italy’s Le Marche region, she noted how the over-80-year-olds made pasta for their family using techniques passed on from mother to daughter and how changing times made it essential to record and celebrate these older women. Five years of interviewing, filming and recording the grannies produced this cookbook-documentary that transports you to the Abruzzo mountains, the Sardinian seaside and the hardscrabble land of Basilicata, among others. The introduction focuses on making egg and durum wheat pasta, offers tools and how-to photos. The biographical sketches set the stage and introduce you to the *nonne*, their families and their homes. The eight chapters, from nuts and herbs to ravioli and tortelli, show the diversity of pasta and its foundation to Italian home cooking. What makes this cookbook a standout are the images. Here you find the *nonne* in everyday dress, sitting along a balcony, making pasta with a granddaughter, tables set with homespun colorful tablecloths, and photo after photo of gnarly fingers and skilled hands that make dishes of pasta for family and friends.

Growing up with Italian women who look, act, and cook like the ones in “Pasta Grannies,” I feel more at home and less intimidated to try the recipes. “American Sfoglini” looks and feels more upmarket, as though the profes-



sional chef at Felix Trattoria in Los Angeles is looking over my shoulder, and I dare not make a mistake.

The marketing for both books reflects the times, and during the pandemic there are welcome additions: print, YouTube, Instagram and a website. Tune in to their respective YouTube videos and the difference in style becomes apparent immediately. “Pasta Grannies” transports you into everyday kitchens, where the *nonne* speak Italian while walking you through the recipe. Evan Funke takes you to his chef kitchen where his love of pasta and traditional methods softens one’s reaction to his salty, four-letter narratives.

These two books offer the home cook a primer on pasta-making, but more importantly they continue the story arc of food as cultural, emotional and communal, memorialize the tradition of hand-made pasta making, and introduce us to a wealth of culinary knowledge and techniques that needs to be passed from generation to generation. ■

# Campobasso's Contributions to Music and Film

The city of Campobasso (population 49,230 in the 2017 census) has produced several notable individuals who have made contributions in the areas of music and film. AMHS member **Joseph "Sonny" Scafetta, Jr.**, who serves on the Society's Board of Directors, has written profiles of three such artists. In this issue, we feature the first of these.

## Tito Mattei

Tito Eduardo Achille Mattei was born in the city of Campobasso in the province of the same name in the region of Molise, Italy, on May 24, 1839. As a musical prodigy, he gave his first piano concert in his home town on September 28, 1846, at the age of seven. Afterwards, he toured Italy, France, and Germany.

*In 1852 at the age of 13, Mattei was appointed a Professor of Music at the Accademia Nazionale di Santa Cecilia in Rome. He later served as pianist for King Victor Emmanuel II.*

Upon his return home to Campobasso, his parents decided to move to Naples where Tito studied with Sigismond Thalberg, Carlo Conti, and Michele Ruta. In 1852 at the age of 13, he was appointed a Professor of Music at the Accademia Nazionale di Santa Cecilia in Rome. After receiving this appointment, he traveled to England where he gave his first piano recital in London. He was so impressed with the city that he vowed to return someday to live there. During 1853, he played before Pope Pius IX who gave him a gold medal. Tito left his professorship when Italy became united in 1861 for an appointment as the pianist for King Victor Emmanuel II. While in the service of the king, he was made a Chevalier of the Order of Saints Maurice and Lazarus. He also joined the Società Filarmonica in Florence.

After two years in the employ of the Italian king, Mattei finally left Italy for England where he became, at the age of 24, the conductor at Her Majesty's Theatre in London in 1863.



Tito Mattei

Credit: Wikipedia

Queen Victoria would regularly attend performances there. After he learned English well enough, he became a British citizen. In 1870, he organized and conducted a season of Italian opera at the Lyceum Theatre. At the conclusion of one of his concerts, the 31-year-old Mattei was introduced to another Italian turned British citizen, 25-year-old Amalia Colombo. They married the next year in the Kensington section of London. Their daughter, Marie Jeanette Mattei, was born there in 1875.

Mattei wrote several hundred piano pieces and songs which had moderate success, including

the ballet "The Spider and the Fly". His best songs included "For the Sake of the Past", "Dear Heart", "Non torno" (I do not return), "Non è vero" (It is not true), and most famously "Oh! Oh! Hear the Wild Wind Blow!" His Italian operas included "Maria di Grande" and the comic opera "La Prima Donna". He also contributed ballet music and the song "O Leave Me Not, Dear Heart!" to the burlesque melodrama "Monte Cristo" which played at the Gaiety Theatre in London in 1886. In 1888, he joined the Rothesay Lodge No. 1687 of the Freemasons.

Although Mattei was a successful musician, his repeated stock exchange speculations caused him to be declared bankrupt on June 16, 1900. Consequently, the bankruptcy court forced the sale of his family home and the copyrights to all of his compositions. As a result of this financial setback, his wife and daughter left him. Mattei then relocated to a rooming house where he lived alone as a lodger in the Paddington section of London for the rest of his life. He died there penniless on March 30, 1914, about two months shy of his 75th birthday. ■

## Sources, all accessed January 10, 2021:

[en.wikipedia.org/wiki/Tito\\_Mattei](https://en.wikipedia.org/wiki/Tito_Mattei)  
[prabook.com/web/tito.mattei](https://prabook.com/web/tito.mattei) (link expired)  
[en.wikipedia.org/wiki/Campobasso](https://en.wikipedia.org/wiki/Campobasso)

## AMHS Warmly Welcomes Fathers Polo and Zanon

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Father Andrei Zanon was born on March 6, 1990 in Joaçaba, in the state of Santa Catarina, Brazil. His great-grandparents emigrated from the Veneto region in Northern Italy. He entered the seminary of the Missionaries of St. Charles/Scalabrinians in 2008 in the city of Porto Alegre, Brazil, and took his first religious vows on June 1, 2013 — a special date for the Scalabrinian Congregation since June 1 commemorates the death of its founder, Blessed Giovanni Battista Scalabrini.

To continue his studies in preparation for the priesthood, Father Andrei was sent to study theology in Bogotá, Colombia. During his first three years of theology as part of his pastoral ministry, Father Andrei worked at the Scalabrinian Web Radio in Spanish. Before his

ordination, he spent a year helping parishes on the outskirts of Valencia and in Venezuela and Colombia.

Father Andrei was ordained a priest on December 21, 2019 in Herval D'Oeste, Santa Catarina, Brazil, near his hometown. After his ordination, he was sent to the United States to begin his priestly ministry at the parish of Our Lady of Pompeii in New York City.

Father Andrei describes himself thus: "I am excited to learn, to give my best in this new mission in which I have a lot to learn considering that I am young in the mission and with little experience, some of my characteristics have always been availability and punctuality, also responsibility and joy." ■



# SIAMO UNA FAMIGLIA

## Francesco Isgrò Honored By Italian Government

By Nancy DeSanti

**A**MHS member Francesco Isgrò was recently awarded the title of *Cavaliere dell'Ordine della Stella d'Italia* (Knight of the Order of the Star of Italy). The honor recognizes individuals from Italy or elsewhere, who have earned special merit in preserving and promoting Italian “national prestige abroad.”

The official award ceremony on February 17 was limited in attendance due to Covid-19 restrictions. During the ceremony at the Embassy of Italy, the award was bestowed by Minister Plenipotentiary Catherine Flumiani, with First Counselor Domenico Bellantone also participating.

Francesco's award cited his volunteer work for the Italian and Italian-American community in the Washington, D.C. area and beyond to promote Italian culture. His activities include serving for 14 years as executive editor of *Voce Italiana*, serving as a former president of the Lido Civic Club and chairman of its Scholarship Committee, and his current role as president of the Casa Italiana Sociocultural Center, which oversees the new Italian American Museum of Washington, D.C. (IAMDC). In short, Francesco, together with his wife Anna, has played a role in just about everything noteworthy happening in our community in recent years.

In accepting the award, Francesco said he will treasure this distinction, adding “thank you to my family, colleagues and friends who have helped me along the way.”

*Complimenti e congratulazioni, Francesco.*



Francesco Isgrò (left) receives the Star of Italy from Italian Embassy official Catherine Flumiani.

## Rest in Peace: Agnes Sabatini De Mauro

By Nancy DeSanti

**A**MHS offers its sincerest condolences to AMHS member Romeo Sabatini on the recent passing of his sister, Agnes Sabatini De Mauro. Romeo shared a poem of hers which he says beautifully expresses his sister's love for family and others. Although a resident of New York, Agnes was a long-time member of our Society.



Her beautiful poem follows:

### I Am Thankful For

The mess to clean up after a party  
Because it means I have been surrounded  
by friends.

The taxes I pay  
Because it means I'm employed.

The clothes that fit a little too snug  
Because it means I have enough to eat.

My shadow who watches me work  
Because it means I am out in the sunshine.

A lawn that needs mowing, windows that need  
cleaning, and gutters that need fixing  
Because it means I have a home.

The spot I find at the far end of the parking lot  
Because it means I am capable of walking.

All the complaining I hear about our government  
Because it means we have freedom of speech.

The piles of laundry and ironing  
Because it means my loved ones are nearby.

Weariness and aching muscles at the end of the day  
Because it means I have been productive.

My huge heating bill  
Because it means I am warm.

The alarm clock that goes off in the morning hours  
Because it means I'm alive. ■



## Former AMHS President Loses Relative to COVID

By Nancy DeSanti

Former AMHS President Omero Sabatini recently received the sad news that Erdo Graziani, husband of his cousin, Maria Simone, died on December 22, 2020, having contracted the coronavirus infection COVID-19. Erdo was 96 and came from Secinaro, L'Aquila in Abruzzo. He was an active member of the Secinaro Club of the Detroit Metropolitan Area. He was predeceased by his wife and is survived by two daughters, several grandchildren, and numerous relatives in the United States, Italy and Venezuela. Omero noted that Maria's immediate family in Italy owns the land around a small lake in the Secinaro municipality, formed when a meteorite hit that spot in the 4th or 5th century. ■

## THIS IS YOUR NOTIZIARIO

By Carmine James Spellane, Editor

*The Notiziario belongs to all of us, and we want to hear from you.*

The AMHS is much more than just its meetings. We are a vibrant society of people who care about their heritage and want to learn more. And all of us have stories to tell. We encourage you to submit articles for the newsletter to tell your story. It could be about a recent trip to Italy, honors received by you or your family, milestones such as significant birthdays or anniversaries, reviews of books on Italian topics, or recipes, to name but a few ideas.

All articles can be emailed to [abruzzomoliseheritagesociety@gmail.com](mailto:abruzzomoliseheritagesociety@gmail.com) to my attention. As editor, I will carefully review each submission and edit as needed. Please understand that publication of any article is subject to space available and the appropriate nature of the content, but we will make every effort to use your work and photos.

The AMHS is making new efforts to engage our current members and add more to our ranks. A vibrant Notiziario is part of that. As our society approaches its 21st anniversary, let's all help ensure a bright future for our mission to celebrate "all things Italian." ■

## AMHS Membership

By Lynn Sorbara, 2nd Vice President, Membership

### NEW MEMBERS

*A warm welcome* is extended to: **Michael De Marco, Naomi Lebowitz, Rev. Peter Polo, Jill Werhane, and Rev. Andrei Zanon.**

### MEMBERSHIP INFORMATION

Category	# of Persons
Associate (Couple)	5 x 2 = 10
Associate (Individual)	38
General (Couple)	50 x 2 = 100
General (Individual)	84
Honorary	12
Scholarship	2
Student	8
<b>Total Membership:</b>	<b>254</b>

### BIRTHDAYS

#### Compleanni a Maggio

**Joseph Scafetta, Jr.**, May 10; **Amy Antonelli**, May 15; **Victor Ferrante** and **Kathlyn Nudi**, May 16; **Robert Woolley**, May 19; **Peter Bell**, May 20; **Rocco Del Monaco, Giulia Michonski**, and **Abby CuvIELLO**, May 21; **Aldo D'Ottavio** and **Cora Williams**, May 22; **Cristina Scalzitti, Jill Werhane**, and **John Dunkle**, May 25; **Ennio DiTullio** and **Richard Leibold**, May 29; and **Renato Orcino**, May 30.

#### Compleanni a Giugno

**Judy D'Ambrosi**, June 2; **Lucille FuscIELLO**, June 6; **Joseph Lupo**, June 9; **Alberto Paolantonio** and **Robert Tobias**, June 10; **Gino Fosco**, June 16; **Sharon Moran**, June 17; **Christine DiSabatino Koerner**, June 22; **Harry Piccariello**, June 24; **Margaret Uglow**, June 25; **Omero Sabatini, Barbara Bernero**, and **Rita Orcino**, June 28; and **Helen Antonelli Free, Laura Gentile**, and **Jason Quaglia**, June 30.

### ANNIVERSARIES

#### Anniversari a Maggio

**Francesco & Anna Isgro**, May 19; and **Mario & Carmen Ciccone**, May 27. **Ordination of Rev. John V. DiBacco Jr.**, May 13.

#### Anniversari a Giugno

**Joseph & Betsy Ruzzi**, June 4; **Omero & Belinda Sabatini**, June 6; **David Andrew & Karen DiGiovanni DeAngelis**, June 7; **Victor Ferrante & Sharon Moran**, June 17; **Tony & Judy D'Ambrosi**, June 22; **Anthony & Elodia D'Onofrio**, June 25; and **Lucio & Edvige D'Andrea**, June 27.

*Give the Gift of*  
**MEMBERSHIP!**

For details visit **Become a Member** on [www.abruzzomoliseheritagesociety.org](http://www.abruzzomoliseheritagesociety.org).



# CAMPO DI GIOVE

PROVINCE OF L'AQUILA, REGION OF ABRUZZO



Credit: Maury3001 / Wikimedia Commons

*Campo di Giove.*

**By Elizabeth DiGregorio**

The majestic massif, the Majella (or Maiella), forms the backdrop for 39 villages that make up the Majella National Park. Campo di Giove is one of the 39 and rests in the Park's southern slope. It is bordered to the north by Pacentro, to the south and east by Palena, and to the west by Cansano.

Campo di Giove, home to 800-plus inhabitants, is deeply rooted in Roman history. The area served as passage for the Paeligni populations: its roads travelled by the likes of Hannibal on his way to Rome and its plateaus serving as military encampments for the Roman soldiers. It was referred to as "Campo Jovis" as early as 300 A.D. and as late as the 11th century, when soldiers travelled the roads on their way to the Holy Land for the First Crusade. Legend has it that

the Romans built a temple to the god Jupiter (Jove or Giove) to celebrate victory over the Paeligni in a bitter battle on the grounds of what is now the current village.

Campo di Giove has a legacy of feudal wars, the brigandage during the unification of Italy, and the two World Wars. Like other nearby villages in the Majella, Campo di Giove found itself in or near the Gustav line (the east to west front that divided Italy between the Nazi army of occupation and the Allied army). The Campogioveses' heroism, humanity and solidarity with the Allies is memorialized in books, testimonials, and war plaques, including a "Medal of Gratitude" from the French government. It was the post-WWII period that led to the transformation of the village from agricultural-pastoral to the "pearl of Central-Southern Italy" for tourists.

The compact historic center represents one of the most significant examples of Abruzzo mountain architecture. It was rebuilt after the disastrous earthquake of 1703 that completely destroyed the village in 15-20 seconds, or in the words of archeologist Antonio De Nino, "in the time it takes to say one Pater Noster."

**Sant'Eustachio Martire.** The "mother church" of Sant'Eustachio, houses the statue of Sant'Eustachio, patron saint of Campo di Giove. It was built, according to tradition, on the remains of the Roman temple of Jupiter around the 12th century. The current Baroque-styled church also houses 14th century art and a 17th century carved wooden choir by the artist Pecorari di Rivisondoli.

**San Rocco** was founded in the 16th century after the pestilence that hit the area. It was built





Credit: Wikimedia Commons

*The Hermitage of Our Lady of Coccia.*

in honor of San Rocco, protector from the disease. Today, the church's ogival arched portal leads you down a central aisle to the wooden statue of the saint.

**San Matteo** built in the 18th century in classic Romanesque style is crowned with a “campanile a vela” or “sail bell tower” which was perfect for modest-sized churches where small bells were visible and could be rung by rope.

**San Paolo and the Casa Quaranta.** The medieval-styled church which resembles a rough-hewn house is located in the ancient part of the village. It is now deconsecrated and connected to Casa Quaranta, the 15th century vineyard-styled house. Casa Quaranta houses a multifunctional center with a museum of local arts and traditions, a library, reading and Internet rooms, and exhibitions of works by the Campogiovese sculptor Liborio Pensa.

**Palazzo Ricciardi** was built in the 18th century and is the seat of the town hall.

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*Campo di Giove is perfectly located in the Majella, offering an array of outdoor activities.*

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**Palazzo Nanni** (17th century) is in the central square Alberto Duval and has an adjoining courtyard now used as a public park.

The **Hermitage of Our Lady of Coccia** is one of the oldest churches in the area and located along the mule track that connects Campo di Giove with Palena passing through the Guado (the ford) of Coccia. The hermitage/church was originally built as a cave or a refuge for shepherds being in an obligatory point of passage to reach the stazzo (station or resting place) of Guado di Coccia. It also played a role in sheltering WWII prisoners escaping from the Germans as they crossed the Gustav line. The interior still

has the visible remains of the altar with a bas-relief of the Madonna and Child.

**Haven for the Outdoor Enthusiasts**

Campo di Giove is more than the past. It is perfectly located in the Majella and offers an array of outdoor sports and activities. Surrounded by beech-tree forests, with their seasonal changing leaves, the village offers an extensive network of hiking trails that reach the peaks of the Majella, passable during the spring, summer and autumn seasons. During the winter, Campo di Giove is famous for its ski lifts and incredible ski runs. Nearby Lake Ticino offers hiking and camping opportunities. The area is a treasure trove for nature lovers: wolf-trail trips, bird-watching, equestrian trekking are but of few of the activities available. Outdoor events celebrating the Transumanza occur in August.

For those who want an up-close experience with nature, they can reserve time in the “Pine-Cube.” The “Pine Cube” ([www.pinecube.eu](http://www.pinecube.eu)), a wooden and glass structure, is specifically designed to allow the direct observation of animal species characteristic of the area such as bears, wolves, roe deer and chamois.

The many inns and restaurants offer traditional Abruzzo mountain cuisine featuring milk and meats from the high-altitude pastures. Soups, polenta and fiadone (baked sweet or savory cheese puffs that resemble oversized ravioli) are typical dishes of the area.

**Moving Forward**

Campo di Giove has a vibrant mayor-council government structure. The village has a robust website offering up-to-date information on a variety of issues including COVID-19 updates. Not to be missed are the Christmas Markets and the Living Nativity Scene. Campo di Giove is part of the Association of Authentic Villages of Italy. ■

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▼ *Continued from page 11*

### Important Dates

- **January 3** — Living Nativity Pageant (Presepe vivente)
- **June 13** — St. Anthony of Padua
- **August** — Transumanza celebrations
- **August 16** — San Rocco
- **August 17** — Sant Emidio
- **September 17** — St. Francis of Assisi Stigmata
- **September 20 -21** — Sant' Eustachio Martire/San Matteo Evangelista
- **November** — Feast of San Martino
- **December-January** — Christmas Markets (Mercantini di Natale)

### To Read

- Uys Krige, **Freedom on the Maiella**
- Giovanni Presutti, **Raus** (Campogiovese author)

### Sources:

[www.campodigiove.org](http://www.campodigiove.org)

[Piccola Guida | Benvenuti a Campo di Giove](#)

[Comune Campo Di Giove - Home](#)

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[www.majellaparkexperience.com](#)

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[THE 10 BEST Things to Do in Campo Di Giove - 2021 \(with Photos\) — TripAdvisor](#)

**A Special thank you to Tonino Tarulli, village counselor and Maria Ciampaglione for review and fact checks.**

Italiano

# CAMPO DI GIOVE

PROVINCIA DI L'AQUILA, REGIONE ABRUZZO

Translated by Ennio DiTullio

Il maestoso massiccio, la Majella (o Maiella), fa da sfondo ai 39 paesi che compongono il Parco Nazionale della Majella. Campo di Giove è uno dei 39 e sorge nel versante meridionale del Parco. Confina a nord con Pacentro, a sud e ad est con Palena e ad ovest con Cansano.

Campo di Giove, che ospita oltre 800 abitanti, è profondamente radicato nella storia romana. L'area serviva da passaggio per le popolazioni Peligne: le sue strade percorse da personaggi del calibro di Annibale nel suo cammino verso Roma e gli altipiani che fungevano da accampamenti militari per i soldati romani. È stato denominato "Campo Jovis" già nel 300 d.C. e fino all'XI secolo, quando i soldati percorrevano le strade diretti in Terra Santa per la prima crociata. La leggenda vuole che i romani costruirono un tempio al dio Giove per celebrare la vittoria sui Peligni in un'aspra battaglia sul terreno di quello che oggi è il villaggio attuale.

Campo di Giove ha un'eredità di guerre feudali, il brigantaggio durante l'Unità d'Italia e le due guerre mondiali. Come altri villaggi vicini della Majella, Campo di Giove si trovava nella o nei pressi della linea Gustav (il fronte da est a ovest che divideva l'Italia tra l'esercito di occupazione nazista e l'esercito alleato). L'eroismo, l'umanità e la solidarietà dei Campogiovesi con gli Alleati sono commemorati in libri, testimonianze e targhe di guerra, tra cui una "Medaglia di gratitudine" del governo francese. È il secondo dopoguerra che ha portato alla trasformazione del borgo da agro-pastorale a "perla dell'Italia centro-meridionale" per i turisti.

Il compatto centro storico rappresenta uno dei più significativi esempi di architettura montana abruzzese. Fu ricostruita dopo il disastroso terremoto del 1703 che distrusse completamente il borgo in 15-20 secondi, o nelle parole dell'archeologo Antonio De Nino, "nel tempo che ci vuole per dire un Pater Noster."

**Sant'Eustachio Martire.** La "chiesa madre" di Sant'Eustachio, ospita la statua di Sant'Eustachio, patrono di Campo di Giove. Fu costruito, secondo la tradizione, sui resti del tempio romano di Giove intorno al XII secolo. L'attuale chiesa in stile barocco ospita anche opere d'arte del XIV secolo e un coro ligneo intagliato del XVII secolo dell'artista Pecorari di Rivisondoli.

**San Rocco** nasce nel XVI secolo dopo la peste che colpì la zona. Fu costruito in onore di San Rocco, protettore della malattia. Oggi, il portale ad arco ogivale della chiesa conduce lungo una navata centrale fino alla statua lignea del santo.

**San Matteo** costruito nel XVIII secolo in stile romanico classico è coronato da un "campanile a vela," il "campanile a vela" era perfetto per chiese di modeste dimensioni dove erano visibili piccole campane e potevano essere suonate con una corda.

**San Paolo e la Casa Quaranta.** Nella parte antica del borgo si trova la chiesa in stile medievale che ricorda una casa rozza. Ora è sconosciuta e collegata a Casa Quaranta, la casa in stile vigneto del XV secolo. Casa Quaranta ospita un centro polifunzionale con un museo delle arti e delle tradizioni locali, una biblioteca, sale di lettura e internet e mostre di opere dello scultore campogiovese Liborio Pensa.

**Palazzo Ricciardi** è stato costruito nel XVIII secolo ed è sede del municipio.

**Palazzo Nanni** (XVII secolo) si trova nella piazza centrale Alberto Duval e dispone di un cortile annesso oggi adibito a parco pubblico.

**L'Eremo della Madonna della Coccia** è una delle chiese più antiche del paese e si trova lungo la mulattiera che collega Campo di Giove con Palena passando per il Guado di Coccia. L'eremo / chiesa nasce originariamente come grotta o rifugio di pastori essendo in un punto di passaggio obbligato per raggiungere lo stazzo (stazione o luogo di riposo) di Guado di

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Coccia. Ha anche svolto un ruolo nel proteggere i prigionieri della seconda guerra mondiale in fuga dai tedeschi mentre attraversavano la linea Gustav. All'interno sono ancora visibili i resti dell'altare con un bassorilievo della Madonna col Bambino.

### Rifugio per gli appassionati di outdoor

Campo di Giove è più del passato. È perfettamente situato nella Majella e offre una vasta gamma di sport e attività all'aria aperta. Circondato da boschi di faggio, con le loro foglie che cambiano stagionalmente, il paese offre una fitta rete di sentieri escursionistici che raggiungono le vette della Majella, percorribili durante le stagioni primaverili, estive e autunnali. Durante l'inverno, Campo di Giove è famoso per i suoi impianti di risalita e le incredibili piste da sci. Il vicino Lago Ticino offre possibilità di escursioni e campeggio. La zona è uno scrigno di tesori per gli amanti della natura: gite sul sentiero del lupo, birdwatching, trekking a cavallo sono solo alcune delle attività disponibili. Gli eventi all'aperto che celebrano la Transumanza si verificano ad agosto.

Per coloro che desiderano un'esperienza da vicino con la natura, possono riservare del tempo nella "PineCube". Il "Pine Cube" ([www.pinecube.eu](http://www.pinecube.eu)), una struttura in legno e vetro, è appositamente studiato per consentire l'osservazione diretta delle specie animali caratteristiche della zona quali orsi, lupi, caprioli e camosci.

Le numerose osterie e ristoranti propongono la tradizionale cucina di montagna abruzzese con il latte e le carni dei pascoli d'alta quota. Zuppa, polenta e fiadone (sfogliatine al forno dolci o salate che ricordano i ravioli fuori misura) sono piatti tipici della zona.

### Andando avanti

Campo di Giove ha una vivace struttura di governo sindaco-consiglio. Il villaggio ha un solido sito Web che offre informazioni aggiornate su una varietà di questioni, inclusi gli aggiornamenti COVID-19. Da non perdere i Mercatini di Natale e il Presepe Vivente. Campo di Giove fa parte dell'Associazione Borghi Autentici d'Italia. ■



Il "Pine Cube," una struttura in legno e vetro.

Credit: [majellatrekking.eu](http://majellatrekking.eu)

### Appuntamenti importanti:

- **3 gennaio** — Ricostruzione di la nativita' vivente (Presepe vivente)
- **13 giugno** — Sant'Antonio da Padova
- **Agosto** — Celebrazioni della Transumanza
- **16 agosto** — San Rocco
- **17 agosto** — Sant Emidio
- **17 settembre** — Stimate di San Francesco d'Assisi
- **20-21 settembre** — Sant 'Eustachio Martire / San Matteo Evangelista
- **Novembre** — Festa di San Martino
- **Dicembre-Gennaio** — Mercatini di Natale (Mercatini di Natale)

### Leggere:

- Uys Krige, Libertà sulla Maiella
- Giovanni Presutti, Raus (autore Campogiovese)

### Fonti:

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**Un ringraziamento speciale a Tonino Tarulli, consigliere del villaggio e a Maria Ciampaglione per la revisione e le verifiche dei fatti.**





# SANTA CROCE DI MAGLIANO

PROVINCE OF CAMPOBASSO, REGION OF MOLISE



*Santa Croce di Magliano  
panorama*

Credit: [southernitalytravel.com](http://southernitalytravel.com)

▼ *Santa Croce di Magliano  
street art*

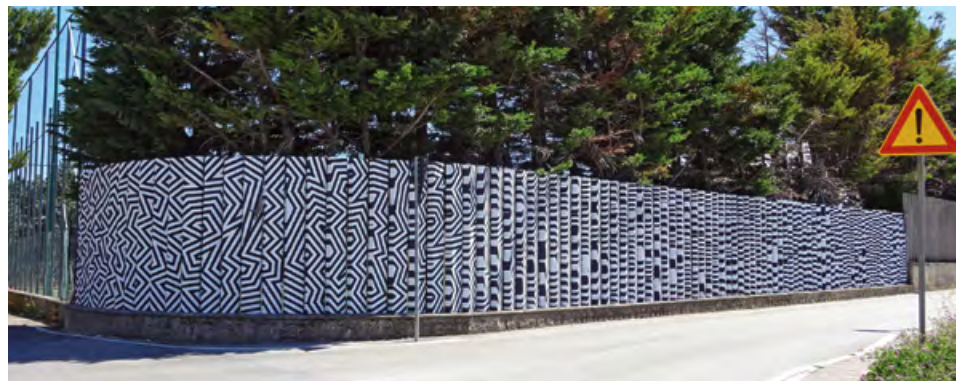
Credit: [streetartnews.net](http://streetartnews.net)

By **Nancy DeSanti**

The beautiful town of Santa Croce di Magliano is located about 30 kilometers northeast of Campobasso. It has approximately 4,356 inhabitants known as Santocrocesi.

It is located on the hills bordered by the Fortore river and the Tona stream. The area has been inhabited since ancient times, thanks to the fertility of the land and the temperate climate.

The Romans settled there probably during the 1st century B.C. in the vicinity of the present Benedictine Abbey of Santa Maria di Melanico. In the Middle Ages, the Roman settlements gave rise to “casali,” or rural hamlets, the most important of them being Santa Croce, which in the Swabian period of the 13th century is recorded as a fiefdom of the Stipide family, and later a fiefdom of the Monastery of Sant’Eustachio.



In the 17th century, the town belonged to the Ceva Grimaldi family. At the time the feudal system was abolished in 1806, the last lords were the Falconieri-Lante Della Rovere family.

In recent years. The town has become known for its urban art festival. The Antonio Giordano Prize (*Premio Antonio Giordano*), an urban art project, changed the face of Santa Croce di

Magliano, with wonderful open-air works created by national and international artists. The Antonio Giordano Prize was named in honor of Molise artist Antonio Giordano (1943-2013). Born in the town, he was a multifaceted artist — a sculptor and painter and an exponent of Transavanguardia, the Italian version of Transavanguardia, the Neo-expressionism art movement that swept through Italy and the rest of Western



Europe in the late 1970s and 1980s. Giordano's daughter Marianna decided to honor his memory by designing an urban art festival which she hoped would transform Santa Croce di Magliano into a real artists' residence. Some of those works can be viewed online at [www.premioantonioigiordano.it](http://www.premioantonioigiordano.it).

*In recent years, the town has been known for its urban art festival.*

One of most interesting is the artwork entitled "Sottosopra," which is on a concrete palisade fencing of a sport facility located at the entrance to Santa Croce di Magliano. The artwork was created by street art duo Motorefisico (Lorenzo Pagliara and Gianmaria Zonfrillo, both of whom are architects and designers based in Rome). The inclination of pillars creates two different optical effects that are visible along the street in both directions. ■

### What to See

- Ruins of the abbey of Santa Maria di Melanico, built during the 12th century but destroyed by an earthquake in 1627
- Church of Sant'Antonio da Padova
- Church of San Giacomo
- Street art murals

### Important Dates

- **August 22** — Feast of Saints Giacomo (the patron saint) and Flaviano

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# SANTA CROCE DI MAGLIANO

PROVINCIA DI CAMPOBASSO, REGIONE MOLISE

Translated by Ennio DiTullio

La bellissima cittadina di Santa Croce di Magliano si trova a circa 30 chilometri a nord est di Campobasso. Conta circa 4.356 abitanti conosciuti come Santocrocesi.

Si trova sulle colline delimitate dal fiume Fortore e dal torrente Tona. La zona è stata abitata fin dall'antichità, grazie alla fertilità dei terreni e al clima temperato.

I romani vi si stabilirono probabilmente nel I secolo a.C., nei pressi dell'attuale abbazia benedettina di Santa Maria di Melanico. Nel Medioevo, gli insediamenti romani diedero origine a "casali", borghi rurali, il più importante dei quali è Santa Croce, che nel periodo svevo del XIII secolo è registrato come feudo della famiglia Stipide, e successivamente un feudo del Monastero di Sant'Eustachio.

Nel XVII secolo il paese appartenne alla famiglia Ceva Grimaldi, mentre gli ultimi signori, all'epoca dell'abolizione del sistema feudale nel 1806, furono i Falconieri-Lante Della Rovere.

In anni recenti, la città è diventata nota per il suo festival di arte urbana. Il Premio Antonio Giordano, un progetto di arte urbana, ha cambiato il volto di Santa Croce di Magliano, con meravigliose opere all'aperto realizzate da artisti nazionali e internazionali. Il Premio Antonio Giordano è stato intitolato all'artista molisano Antonio Giordano (1943-2013). Nato in città, era un artista poliedrico: scultore e pittore ed esponente della Transavanguardia, la versione italiana della *Transavantgarde*, il movimento artistico neoespressionista che ha attraversato l'Italia e il resto dell'Europa occidentale alla fine degli anni '70 e '80. La figlia

di Giordano, Marianna, ha deciso di onorare la memoria progettando un festival di arte urbana che sperava trasformasse Santa Croce di Magliano in una vera residenza d'artista. Alcuni di questi lavori possono essere visualizzati online all'indirizzo [www.premioantonioigiordano.it](http://www.premioantonioigiordano.it).

Una delle più interessanti è l'opera d'arte intitolata "Sottosopra", che si trova su una recinzione a palizzata di cemento di un impianto sportivo situato all'ingresso di Santa Croce di Magliano. L'artwork è stato realizzato dal duo di street art Motorefisico (Lorenzo Pagliara e Gianmaria Zonfrillo, entrambi architetti e progettisti con sede a Roma). L'inclinazione dei pilastri crea due diversi effetti ottici visibili lungo la strada in entrambe le direzioni. ■

### Le attrazioni del luogo:

- Rovine dell'abbazia di Santa Maria di Melanico, costruita nel XII secolo ma distrutta da un terremoto nel 1627
- Chiesa di Sant'Antonio da Padova
- Chiesa di San Giacomo
- Murales di arte di strada

### Date da ricordare:

- **22 agosto** — Festa dei Santi Giacomo (patrono) e Flaviano

# AMHS Warmly Welcomes Fathers Polo and Zanon

By Nancy DeSanti

In the March/April Notiziario, we said farewell to Father Ezio Marchetto, pastor of Holy Rosary Church, and thanked him for all his support of the Society during the seven and a half years he was here with us.

And now we welcome Father Pietro Paolo Polo and Father Andrei Zanon, who came to Holy Rosary in February. AMHS has extended an honorary membership in our Society to each of the new priests.

Some AMHS members may have already attended Mass at Holy Rosary or watched the Mass in Italian which is live-streamed each Sunday. Since mid-February, either Father Polo or Father Zanon has delivered a wonderful homily and been given a warm welcome by parishioners. We hope to have them as our guests when we resume in-person events at Casa Italiana, hopefully in the not-too-distant future.

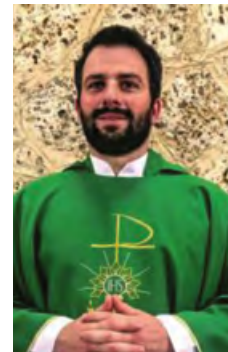
AMHS member Maria Marigliano, who is also Holy Rosary's Directory of Liturgy and Music, has provided some biographical information on the two new priests, both of whom celebrated their birthdays during the short time that they have been with us.

Father Pietro Paolo Polo was born on February 20, 1943 in Romano d'Ezzelino, Vicenza, Italy. After attending seminary in Italy, he was sent to Staten Island, New York, and was ordained a priest in 1968. While serving as assistant pastor in several parishes, Father Peter (as he is usually called) obtained a master's degree in Italian Literature and Romance Languages in 1978 and a master's degree in Religious Education and Biblical Studies in 1981.

Soon after, Father Peter was asked to take on more important roles for his Scalabrinian order. From 1990 to 1998, he was the Executive Secretary of the American Committee on Italian



Father Pietro Paolo Polo



Father Andrei Zanon

Migration and the NYC Italian Apostolate Coordinator while residing at the Scalabrinian Seminary in Jamaica, N.Y.

For his next assignment, Father Peter was called to Rome, and from 1998 to 2009 he was General Secretary of the Congregation of the Missionaries of St. Charles/Scalabrinians. In 2007, Father Peter suffered a stroke and spent time in rehabilitation in Rome. In 2010, he returned to the United States and was eventually appointed Local Superior of the New England Scalabrinian Community and Spiritual Advisor to the Scalabrini-Dukcevic Center for Migrants in Providence, R.I.

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