



AMHS

# NOTIZIARIO

CELEBRATING ITALIAN CULTURE & COMMUNITY SINCE 2000

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

January/February 2019



*AMHS members enjoy sampling the wares of the Washington Winemakers at the November general meeting.*

## WINE TASTING

*Once Again Draws Big Crowd*

By Nancy DeSanti

**O**n November 11, 2018, a beautiful fall day, 80 AMHS members and friends came together at Casa Italiana again to enjoy our annual wine tasting and luncheon. And once again, the event proved to be an outstanding success, with 10 winemakers participating.

Much credit must go to Romeo Sabatini who always helps with this event, and especially to Jim Gearing, who organized the wine makers' participation. And a big thank you to Three Brothers Restaurant for catering a delicious lunch.

Before the program got underway, we held a short business meeting to elect new board members. Congratulations to our new incoming board members Andrea Balzano, Alfred Del Grosso and Helina (Ellie) Zewdu Nega. And a big thank you to our outgoing board members Sarah Scott,

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## A MESSAGE FROM THE PRESIDENT



### Dear members and friends:

We are at the start of another new year. For me, it is the beginning of my second year as AMHS President. I would like to take a minute to thank our Immediate Past President Maria D'Andrea-Yothers and the entire AMHS Executive Committee for helping me navigate my first year. I would not have survived without them.

January is the right time for both a look back and a brief glance ahead. In 2018, Nancy DeSanti, 1st Vice President-Programs, did her usual excellent work of putting together outstanding programs for our bi-monthly general meetings. In January, author Sara Gay Forden gave us some inside details of life in the House of Gucci. At that meeting, we also had the opportunity to meet one of our 2017-2018 Scholarship winners — Gianluca Nigro, who was in attendance to thank the Society for his scholarship. At our second meeting, in April, nutritionist and writer Diane Welland explained the ins and outs of why pasta is good for us. Then, in June, Professor Thomas Guglielmo discussed Italian immigration to America — interesting history that is still relevant today. In July, Washington Post reporter and AMHS member Mike DeBonis gave us the inside scoop of what journalists do and a pictorial summary of his travel to Abruzzo. Ben Abeles, another of our two 2017-2018 Scholarship winners, also was present at our July meeting and gave a short talk on his college studies, his current work, and his plans for the future. Immediate Past President Maria D'Andrea-Yothers was the featured speaker at our September meeting, when she told us about the *transumanza* in Abruzzo and Molise — the seasonal movement of sheep and cows between the lowlands and the highlands. September also showcased two outstanding musical artists from Abruzzo — the pianist Alberto Ortolano and the soprano Tania Buccini, who performed a series of beautiful classical pieces in a unique, cultural event. Our annual wine-tasting event took place in November, and the Washington Winemakers and importer Tom Savage made sure that it was both educational and pleasurable. In December, some of our members took an active part in Casa Italiana's Bella Italia Market — an important fundraising event that featured quality Italian products, gifts and services. Aside from our general meetings, we also hosted a celebration of Italy's National Day in June and gathered together for the late-summer Italian holiday of Ferragosto.

Still looking back on last year, the Society, in conjunction with the National Italian American Foundation, awarded scholarships to two outstanding students for the 2018-2019 academic year. The awardees are Francesca Minicozzi of Loyola University of Maryland and Kathryn Donati of the College of William and Mary. They are most deserving recipients and we will have the pleasure of meeting them both at our September general meeting.

The AMHS again renewed our affiliation with NIAF for 2019. Your Executive Committee continues to believe that the partnership is beneficial to our organization. Recall that it provides all of us with automatic membership in NIAF, one of the benefits of which is online access to NIAF's Ambassador Magazine. Just log on to your MY NIAF dashboard from the NIAF website, using your email address and password. You can create an account if you do not already have one, which will allow you to view both current and past issues of the Ambassador Magazine.

At the end of last year, AMHS members Sarah Scott, Jonathan Stern and Lourdes Tinajero completed their terms on the Executive Committee. The committee and I are grateful for their service and many contributions and look forward to working with them in the future. Taking their place on the Committee will be Andrea Balzano, Alfred Del Grosso and Helina (Ellie) Zewdu Nega, who will be installed at our January General Meeting.

Finally, the application period for our 2019-2020 scholarship program opened last year on December 1st. Candidates will have until March 1st of this year to submit an application. If you have a child, grandchild, relative, or friend who might be interested, please make them aware of this opportunity. There is pertinent information on both the NIAF and AMHS websites, including how to apply and eligibility criteria: [www.niaf.org](http://www.niaf.org) and [www.abruzzomoliseheritagesociety.org/scholarships](http://www.abruzzomoliseheritagesociety.org/scholarships).

Let's pause to remember Angelo Puglisi, who passed last year (October), as well as any other members and friends we may have lost during the course of the year. Our thoughts are also with those members who are dealing with health issues.

As 2019 begins, I call to your attention the publication of our 2018 Scholarship Fundraising Report, which you should have received late last year. It provides important information on our scholarship program and on how to contribute. It also provides acknowledgement of the generosity of those who have supported the program in the past. Our scholarship donation campaign is still underway and I encourage you to consider making a donation. There is no better way to promote our Italian language and culture and to ensure that it remains vibrant in future generations. See the article in this edition.

Looking ahead, we can expect additional interesting programs for our general meetings. Later in January, on the 27th, Professor Anna Harwell Celenza of Georgetown University will discuss her recent book "Jazz Italian Style: From its origins in New Orleans to Fascist Italy and Sinatra". Professor Celenza is a well-known musicologist and author, and her talk should be of great interest to Italians, Italian-Americans, history buffs, and music lovers — a group that is bound to include all of us.

In March (the 24th), Kirsten Keppel will be the featured speaker at our general meeting. Kirsten is an AMHS member and successful videographer. She will talk to us about St. Joseph's table, an ancient tradition and meal of Sicilians and Sicilian Americans that takes place in gratitude for assistance given in times of crisis. Kirsten's film on the topic was a finalist in the Russo Brothers Italian American Film Forum. The topic, appropriate for the month of March, will no doubt appeal to everyone interested in Italian culture.

If these topics are any indication of what lies ahead, we should be in for an exciting year of programs. I hope that you will be a part of them, as your participation strengthens the AMHS and our community at large. While I am getting to know more of you, I could be doing better. Please consider introducing yourself to me at one of our events — that is probably the best way for us to meet.

Finally, I would like to extend to all of our members my wishes for a happy and healthy 2019.

Best regards,  
Ray LaVerghetta



# BELLA ITALIA MARKET

SHOWCASES ITALIAN CREATIVITY AND EXCELLENCE

By Nancy DeSanti

By any measure, the Bella Italia Market at Casa Italiana on December 1-2, 2018, was a big success. Thanks to the hard work of a core group of volunteers, the market was more than a successful fundraiser for the Casa Italiana Sociocultural Center; it was also an opportunity for more than 1,400 members of the public in the Washington metro area to enjoy a unique cultural experience.

Bella Italia was an upscale market that showed off Italian creativity in a variety of ways. The nearly 40 vendors and exhibitors included Dolci Gelati, The Italian Store, Beretta, several ceramics importers and designers, artists and jewelry designers, fashion house Amina Rubinacci, fragrance company Santa Maria Novella, and other vendors of fine Italian products and services. In the Main Hall and Lower Hall of Casa Italiana, one could see art of all kinds, including painting, portraiture, photography, sculpture and ceramics in vibrant colors, mixed in with high-fashion clothing and accessories.

La Moto of Washington D.C. brought several Vespas for display indoors and outside, including Piaggio's famous Aprilia model, known as "the Ferrari of motorcycles." Many people enjoyed taking their picture with the beautiful Aprilia.

The market was the idea of fashion designer Franca Bartoli and was made possible with the help of generous sponsors and donors, including Bethesda Travel Center LLC, La Moto of



*The sight that greeted visitors as they entered Bella Italia Market.*



*Pictured at the ribbon-cutting ceremony for the Bella Italia Market are: (left to right) Francesco Isgro, Oscar Bartoli, Nancy DeSanti, Franca Bartoli, Embassy of Italy First Counselor Domenico Bellantone, Anna Isgro, Liz DiGregorio, Giorgetta Keuter and Anna Llop-Keuter.*

Washington DC, the National Italian American Foundation (NIAF), the Abruzzo and Molise Heritage Society, the Lido Civic Club, Cafe Milano, IULM University in Milan, IDI Group Cos., Marco Stilli, and Dario Zucchi.

The market opened on December 1 with a ceremony at which Father Ezio Marchetti gave the welcoming remarks, followed by Domenico Bellantone, First Counselor for Consular and Social Affairs of the Italian Embassy, who delivered brief remarks and then cut the ribbon inaugurating the Market. Standing alongside Father Ezio and First Counselor Bellantone was AMHS member Francesco Isgro, president of the Casa Italiana Sociocultural Center, Inc. (CISC), which sponsored the event. Also present for the ceremony were representatives of the sponsors, including AMHS President Ray LaVerghetta and Past President Maria D'Andrea-Yothers.

On the opening day of the Market, a fashion show, organized by Franca Bartoli and sponsored by Bethesda Travel Center, featured upscale designs by Amina Rubinacci, Anna Gobbi, Melitta Paterni, and Franca Bartoli.

For nearly two years, a core group of five board members, including AMHS members Anna Isgro and Nancy DeSanti, worked hard to make the dream a reality. Many others volunteered their time and talents over the final months, including AMHS members Peter Bell, Mark Bush, Jim Cocco

(CISC treasurer), Liz DiGregorio, Lena Lupica and Lourdes Tinajero. Joe Lupo and the Casa Italiana Language School also assisted. Finally, on the days of the actual event, AMHS members Maria D'Andrea-Yothers, Julie and Corrado Dal Forno, Mario Marinucci, Dora Leo Santacroce, and Lynn Sorbara also volunteered to help make sure the event ran smoothly. And Casa Italiana was beautifully decorated, thanks to Simonetta Baldassari, Liz DiGregorio and Darlene DiBattista.

The Market also had a very successful silent auction with about 50 items including restaurant and services gift certificates, ceramics, artworks and jewelry, a Ferragamo bag and scarf, fashion accessories, food baskets and other unique items such as a one-week time-share at a resort in Egypt. One item that drew a lot of attention was a basket donated by Maria Marigliano full of items sent to her from Sulmona, Abruzzo, such as the famous confetti including the beautiful Stelle di Natale.

And the market also proved to be a meeting place where people ran into friends they hadn't seen in a while and those who were new to Casa Italiana but wanted to know more. A couple of attendees even recognized Luigi Einaudi, the grandson of former Italian President Luigi Einaudi.

Many thanks to all the talented people who worked so hard on this outstanding event. ■

# Story of “Jazz Italian Style”

*Revealed by Music History Expert*

By Nancy DeSanti

For our first program of the new year, we are pleased to present a wonderful speaker, Professor Anna Harwell Celenza, who is an expert in music history and the author of a book, “Jazz Italian Style: From Its Origins in New Orleans to Fascist Italy and Sinatra.” The program will be held on Sunday, January 27, 2019, at 1:00 p.m. in Casa Italiana.

Who better to give us the whole story about this fascinating subject than Professor Celenza, who has a Ph.D. in music history from Duke University.

She is currently a professor of music at Georgetown University, where she teaches courses in music history and radio journalism. She is the author/editor of several scholarly books, including “Hans Christian Andersen and Music: The Nightingale Revealed” (2005) and “Music as Cultural Mission: Explorations of Jesuit Practices in Italy and North America” (2014).

She has also published articles on a wide range of composers, from Franz Liszt and Gustav Mahler to Duke Ellington, Billy Strayhorn and Frank Sinatra. In addition to her scholarly work, Professor Celenza has been a writer/commentator for National Public Radio’s Performance Today and published eight award-winning children’s books, including “Duke Ellington’s Nutcracker Suite.” Her work has been featured on nationally syndicated radio and TV programs, including the BBC’s “Music Matters” and “Proms Broadcasts,” and C-Span’s “Book-TV”.

Professor Celenza said she first starting thinking about writing “Jazz Italian Style” when she was on a year-long sabbatical in Rome. Her book examines politics, immigration patterns, economics and technology. In explaining the largely forgotten Italian connection to jazz, the book will attract readers interested in music history, Italian-American culture, the Fascist era in Italy, music technology, and the evolution of popular music.

The book explores a complex era in music history, when politics and popular culture collided with national identity and technology. When jazz arrived in Italy at the end of World War I, it quickly became part of the local music culture. Thanks to the gramophone and radio, many

Italian listeners paid little attention to a performer’s national and ethnic identity. As the author notes, Nick LaRocca (Italian-American), Gorni Kramer (Italian), the Trio Lescano (Jewish-Dutch), and Louis Armstrong (African-American), to name a few, all found equal footing in the Italian music world.

The book reveals how Italians made jazz their own, and how, by the mid-1930s, a genre of jazz distinguishable from American varieties and supported by Mussolini began to flourish in northern Italy and in turn influenced Italian-American musicians. And importantly, the book recovers a lost repertoire and an array of musicians whose stories and performances are compelling and well worth remembering.

The book also features less well-known facts such as that Benito Mussolini’s son Romano was an internationally recognized jazz pianist who played with Duke Ellington, Lionel Hampton and Dizzy Gillespie. Mussolini himself played the trombone and then the violin and was a music reviewer for a socialist newspaper when he was in his 20s.



Professor  
Anna  
Harwell  
Celenza



Before Professor Celenza’s talk, we will have a delicious lunch catered by one of everybody’s favorites, Osteria

da Nino, with a menu featuring risotto con funghi e tartufi, pollo con funghi e florio Marsala, orecchiette con salsiccia salad, focaccia with basil pesto, and tiramisu for dessert.

So please invite your family and friends and be sure to **make your reservations by January 24, 2019.** See information on page 15. ■

## Vote on AMHS Joining Founders of Casa Italiana Sociocultural Center

By Ray LaVerghetta, AMHS President

On January 27, at our first general meeting of 2019, the AMHS members in attendance will vote on whether to approve an important step by the society to become a member of the Casa Italiana Sociocultural Center (CISC) Founders Fund. The AMHS Executive Committee (EC) approved the initiative in December of last year, following a positive recommendation from the subcommittee appointed to study the issue.

The CISC is beginning a new phase in its history with the renovation of its facilities and the expansion of its programs. The EC believes that it is important to join the supporters of the ongoing and future operations at CISC, which has been “home” to us since the beginning of our organization in 2000. The improvements at CISC will benefit the Italian and Italian-American communities at large in the Washington, D.C. area, and we of course are part of those communities. Founders of the CISC make a donation of \$5,000, which can be spread over a period of three years. The EC believes that such a donation, though larger than the contributions that the Society has occasionally made to worthy causes in the past, is a way of paying back CISC for its past hospitality, of helping it carry out its new projects, and of cementing our relationship as we both move forward in the coming years. It is a significant moment in time for the CISC and the AMHS stands ready to support it. Accordingly, we recommend and encourage your vote of approval on the 27th. Voting will be done by secret ballot. Members of the EC are available to address any questions you may have prior to the vote. ■

# 2018 Scholarship Fundraising Report

By Ray LaVerghetta, AMHS President

Nearly everything that we need to know about our fund raising to support the AMHS Scholarship Program can be found in last year's fund raising report, which was mailed out to all AMHS members in the last quarter of last year. The report is both a compilation of important information about our scholarship program as well as an acknowledgement of the generosity of our past donors. It is also an invitation to contribute to this year's scholarship fundraising effort, which is still underway. I cannot overemphasize just how vital the Scholarship Program is to the Society's mission and work. It is the single best way that we as a Society have to ensure that the Italian language and our Italian culture remain alive and vibrant in future generations, which is no small challenge in our American melting pot.

*"I cannot overemphasize just how vital the Scholarship Program is to the Society's mission and work."*

If you have had the opportunity to listen to some of our past scholarship winners, then you know how effective our program can be. These young scholarship winners, who are extraordinarily successful students, are studying Italian and learning about Italian culture, often while pursuing other academic specializations and sometimes preparing themselves to play a direct role in the transmission of the Italian language and culture. Their influence on others as they make their way in the world will have a significant impact on the robustness of the Italian language and culture in our society and on the manner in which these are perceived in the world.

If you haven't had a chance yet to look over the fundraising report, I invite you to take a look now. I also invite you to join the list of donors who have made the scholarships possible and whose donations have been vital in enabling some outstanding young men and women to meet their goals — goals that also end up furthering our own society's work. Donating to the scholarship program is a win/win proposition. ■

# AMHS Membership

By Lynn Sorbara, 2nd Vice President - Membership

The Society has recently lost some members due to non-renewal of membership. At the time of the November 2018 **Notiziario**, we had 255 members; we have fallen to 244. For those of you who have renewed and have stayed with us over the years, we thank you for your continued support. We have wonderful programs lined up for 2019. I would like to encourage you to spread the word to your friends and family about AMHS, to join our membership. You may even want to consider gifting a membership to someone! Please see the Society's **Become a Member** website for details on membership dues and how to gift a membership.

As a reminder, with our automated membership system through Membership Works, you will receive email reminders when it is time for you to renew your membership. If you do not have email, you will receive a reminder by regular mail. Please pay attention to these various reminders.

## NEW MEMBERS

*Welcome* to our new member  
**John P. Paolantonio.**

## BIRTHDAYS

### Compleanni a Gennaio

**Paul Fazioli, Jeffrey Petrino, and Carmela Ventresca**, January 2; **Americo Allegrino and Emma DiTullio**, January 8; **Abraham Avidor**, January 12; **Carla DiBlasio**, January 17; **Monica Palenski Reed**, January 18; **Jacqueline D'Erme and Steve Balducci**, January 19; **Cecilia Fiermonte**, January 21; **Lena Lupica**, January 22; **Bess DiTullio**, January 24; **Lois Sandri**, January 25; and **Nonna Noto**, January 26.

### Compleanni a Febbraio

**Roberto DiTullio and Dora Marinucci**, February 2; **Rose Silvestri Canahl**, February 5; **Carmen Ciccone**, February 8; **Louis Sacchetti**, February 9; **Stephan Carrier and Mark Lino**, February 10; **Julie Finigan-Dal Forno**, February 14; **Elisa DiClemente and Andrea Balzano**, February 18; **Lana Nardella**, February 19; **Francesco Isgro and Tom Sweeney**, February 21; **Gino Marinucci**, February 22; **Jana Monaco**, February 23; **Lourdes Tinajero**, February 25; and **Michele LaVerghetta and Caridad de la Vega**, February 27.

## ANNIVERSARIES

### Anniversari a Gennaio

**Ennio & Emma DiTullio**, January 5; and **Joseph & Lois Sandri**, January 24.

### Anniversari a Febbraio

**Sam and Maria (D'Andrea) Yothers**, February 11; **Michael and Dena DeBonis**, February 15; **Bruno and Joanne Fusco** and **Rocco and Yoni Caniglia**, February 14.

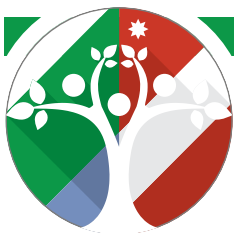
## MEMBERSHIP INFORMATION

Category	# of Persons
Associate Couples	6
Associate Individuals	27
General Couples	110
General Individuals	92
Honorary	5
Scholarship	2
Student	2
<b>Total Membership:</b>	<b>244</b>

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





# EXPLORING OUR ROOTS

MEMBERS CONNECT TO FAMILY HISTORY IN ITALY

## Adventures in Abruzzo, Part 2

By Joann Novello

*(In the last issue of The Notiziario, Joann Novello described the first part of her family's special trip to Abruzzo in 2018. Here is the rest of the story.)*

As part of our pilgrimage to Joe's birthplace, we paid homage to the treasured locations of his childhood: "his" bench in front of the house where he was born, where he passed countless hours playing with his cousins; the masseria (farmhouse) once owned by his family, a long walk out of town (we trekked it, round trip, downhill and back up!), where he spent many a summer's day and night; the communal laundry area and animal watering fountain, no longer in use but preserved for its historic value; the soccer field; the main church of San Silvestro, Papa, where he served as an altar boy; the medieval castle, now unfortunately abandoned and falling to ruin because of disputes among the owners of the apartments into which it had been divided, and the cemetery, resting place of so many.

Following this nostalgic route took a long time, despite the small size of the town, because we encountered former classmates, a few relatives, and many who mistook Joe for his brother Nicola, who visits every summer during ferragosto, the August holidays. Naturally, this all required lengthy conversations to catch up and to share stories, old and new. During one of the chats, I learned something I had never heard before: the story behind the baby boom the year Joe was born. Apparently, Mussolini instituted military conscription, exempting men who had four or more children and prompting loving farewells on the part of others. No wonder he has so many schoolmates and cousins his age!

Another memorable stop was to the commune (town hall), to arrange to pay the taxes on Joe's garage, not memorable for nostalgic reasons, but because of what it taught us about the Italian bureaucracy. We actually paid a number of visits, first to learn that the tax assessor only visited the office once a week, in the afternoon,

only to find on our return that she was late that day, then when we finally found her in and she prepared the paperwork, requiring many signatures and official stamps, she told us that the actual payment had to be made at the post office, which was closed by then. We went to the post office the next morning, where they asked for an official government ID before accepting the payment. It was not as if we were asking them for money, but they needed it to receive the cash payment! It just so happened that Joe had left his passport in the hotel that morning; fortunately, he convinced them to accept his driver's license, so after a number of other official stamps and required signatures, the job was accomplished.

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*"We encountered former classmates, a few relatives, and many who mistook Joe for his brother Nicola."*

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Our hotel was La Collinetta. The young proprietor, Thomas Sangiuliano (yes, he has an English name, because his late father worked in restaurants in New York before returning home to build the hotel and restaurant) and his wife, Rosetta, run a very nice family establishment, with the assistance of their charming four year old son, Daniel. Tom also teaches cooking classes at the world famous cooking school in the nearby town of Villa Santa Maria. His cuisine is wonderful, and he presents an extensive menu, especially for a restaurant in a small village. In the evenings, for cena, he fires up the brick oven to make delicious pizza, and for pranzo, he offers many delicious antipasto, pasta and meat dishes. Everything seems to be sourced locally, including the homemade salumi and the cheeses from Caseificio San Giovanni, the artisanal cheese factory in town, and the lettuce that, on a previous visit, I spied growing in the family's garden alongside the hotel. My favorite meal, if I had to choose, was probably girasole con crema di noce (sunflower shaped and colored ravioli with walnut cream sauce) and Joe's was the traditional, local pasta, sagne al pomodoro (homemade pasta squares in a simple tomato sauce), reminding him of his mother's, although the tagliatelle con funghi porcini was probably a close second. The grilled meats were always tender and well-prepared, the salads fresh and crisp, the local wines very nice. The family works hard, but the future is uncertain in a small village where their business largely depends on the month of August with the influx of returning emigrants and city dwellers to make up for the rest of the year.



Joe Novello in Montazoli

One evening, in the restaurant, we encountered a family visiting from California. The young man turned out to be the son of a high school mate of Joe's from Scotch Plains, New Jersey; they are the son and grandson of a native Montazzolese. Various family members visit periodically and always stay at La Collinetta. During the exchange of pleasantries, we discovered that a cousin of this fellow's is married to my cousin's brother-in-law. Talk about a small world with six degrees of separation. Over the following days, we met others from Joe's past, still living in town, coming to celebrate special family occasions at the restaurant. We also encountered a couple from Brazil who were visiting for the first time in search of the woman's family roots. They were somewhat hampered by the distance of many years since the last familial contact with

the village, their lack of proficiency in Italian, and the need to move on to fulfill their itinerary of visiting some of Italy's more well known attractions. Nevertheless, they were pleased to have had the experience of walking the streets trod by the lady's ancestors and seeing the church and other sites recounted in family lore.

To vary the days, we visited several other towns, including Agnone, in nearby Molise. We had visited the year prior to see many of the fourteen churches and to tour the world famous Pontificia Fonderia Marinelli, the papal bell foundry. On that occasion, we travelled over an ill-maintained local road virtually abandoned by other cars. This time, we decided to take the more modern road which entailed crossing a very high bridge connecting Abruzzo and Molise. Shortly after our return home, we learned that this bridge was designed by the same architect who planned the ill fated Morandi bridge that collapsed in Milan! The Abruzzo-Molise connector has since been closed following a determination that it, too, was unsafe. But the day we visited, the attraction was a tour of the Museo del Rame, which provided a fascinating film of the history of copper making in Agnone, and had a display of the tools used in the forges and the products created by the artisans. Of course, there was an extensive gift shop of copper plates, vases, pots, and other household articles, all of which were purported to be made in Agnone. We capped the morning with cappuccino in the Caffè Letterario, where we toasted AMHS's own Maria D'Andrea and Albert Paolantonio, who frequented the location in 2017 while attending their Italian immersion class in Agnone. Before leaving the city, we purchased bread and cheese for a scampagnata at the picnic grounds of the country chapel in Montazzoli (which would be the site of the festival of La Madonna della Spogna in a few short days). This beautifully restored location was a far cry from the overgrown and neglected grounds we had lamented about on a visit ten years prior. The flowers, especially the roses, the manicured lawn, and the ladybugs were our peaceful companions for our lunch.

Two days later, we went to Atesa, where we had been in the past to do some banking but had not explored to any extent. It was certainly



*Joe and his grandchildren at the bench where he played as a child.*

a city worth seeing, another small gem in a country of so many large jewels. We saw some interesting modern fountains and sculptures, and discovered the beautiful Duomo di San Leucio with a lovely rose window, or rosone. Later, while wandering the shopping district, we came across a jewelry store, Gioielli Di Paolo, which featured in its shop window a medallion of the rosone, perfect gifts for our granddaughters. We learned that the jeweler had fashioned this himself to commemorate his city's unique and special emblem. When we purchased three of the small versions for the girls, and one larger one for me, Signore DiPaolo gave us a different and equally pretty medallion as a gift. This small display of courtesy and generosity, so typical of the Italians, added immeasurable good feeling to our experience. Certainly, the family owned business could not have expected that we, American tourists, would come back shortly for more purchases, yet they showed us this kindness, with no strings attached.

Finally, the day around which we had planned the trip arrived: July 2, La Festa della Madonna della Spogna. Our three daughters and their families also arrived to experience a typical feast celebrated in a small village, one where the roots of the family run deep. Truth be told, the grandchildren were probably more excited



*The rosins of the cathedral in Atesa.*

to be reunited with their cousins and grandparents than anything else. Rather than a full procession, since the statue of the Madonna had been taken from the main church to the country chapel earlier in the spring, a band in full regalia and some of the faithful paraded through the town. Joined by Joe's cousins Don Domenico, the bishop, and his sister Malvina, we attended the outdoor Mass celebrated at the chapel. The bishop of Vasto Chieti, Bruno Forte, who visited

.....  
*EXPLORING OUR ROOTS continued on 8*





# EXPLORING OUR ROOTS

MEMBERS CONNECT TO FAMILY HISTORY IN ITALY

▼ Continued from page 7



*A scene from the Festa della Madonna della Spogna.*

Washington several years ago and attended the AMHS Gala, and whom we had encountered in 2013 when he presided over Confirmation in Montazzoli, was unable to attend, but sent an emissary to concelebrate the Mass with the current pastor and the recently reassigned former pastor. The day had become quite warm (a few days earlier, because it was so cool, I had suggested to our daughters that they bring sweaters but the weather in the mountains can change very quickly). So after the children and their parents had the opportunity to purchase a few souvenirs and snacks from the vendor trucks set up around the chapel, we returned to La Collinetta for a delicious pranzo. Thomas and Joe had planned the menu to include the signature Abruzzese dish of spaghetti alla chitarra, sagne, squash ravioli, assorted roasted meats, salad, green beans, and a fabulous dessert, torta di pera (pear tart) for the adults, and assorted gelato confections for the children. The toast to everyone's health and well-being — and the possibility of another visit — was made with prosecco.

Later in the afternoon, we walked around town, pointing out places of interest and family history to the children. When we noted the house

where Joe was born, our oldest granddaughter, age 7, said, "But Nonno, I thought you were born in a barn!" Guess it was all the stories that Joe told about spending so much of his youth in the masseria that led her to this conclusion. The children even got a tour of Joe's inheritance, his garage, and probably had the most fun at the playground, located in the town park, La Pineta. In the evening, a rock band performed in the piazza, certainly not part of the tradition from Joe's youth. The celebration ended with fireworks at midnight.

On July 4, we left Montazzoli just as the proprietors of La Collinetta were preparing a party marking the American Independence Day for a group of people from the nearby town of Colle di Mezzo who had lived in the States but returned to their native town upon retirement. They had the tradition of getting together every year to enjoy the American holiday. Upon leaving Montazzoli, we went on our way to celebrate our anniversary in Pescara, a beach resort and birthplace of the poet Gabriele D'Annunzio, which we had not visited in many years. We got lost trying to find our hotel, and began to drive in a pedestrian-only area, when we were stopped by a local policeman. Thinking we were in danger of getting a ticket, Joe explained that we were lost. The policeman proceeded to lead us to our hotel: no ticket, only unsolicited service and great Italian courtesy! We thoroughly enjoyed the day walking the lungomare and having a pranzo of fresh fish at Ristorante La Murena. I chose a platter of roasted fish, while Joe indulged in another of his favorites, brodetto di pesce. The meal was capped off by a complementary glass of a local amaro. It was as if they knew it was our anniversary. If that was not enough, we walked across the bridge which was festooned with "locks of love," a nice anniversary conclusion.

We departed Abruzzo to head back up the boot to bid farewell to Zia Emma and Anna in Venice before boarding our plane to return home. The vacation was a perfect mix of family, new sights, revisiting old haunts, and fine food. Perhaps most significantly, we made memories, especially with the youngest generation of the Novelto clan. What more can anyone ask? ■

## Il Mondo è Così Strano Siamo Cugine?

By Andrea Balzano & Antoinette Silvestri Kellaheer

**W**e both joined AMHS at the beginning of 2015 and attended our first general meeting in March at Carmine's. When at the start of the meeting President Marie D'Andrea-Yothers asked new members to stand, we discovered we were the only two new members in the group — and we were seated right next to each other.



*Andrea and Antoinette*

As we talked during dinner, Antoinette mentioned she was born in Bonefro in Molise. Andrea said that her grandmother was born in Bonefro, too, and Antoinette, doubtful, said, "You mean Venafro?" because she couldn't believe she was hearing Andrea correctly. Andrea said, "Really, Bonefro, with a 'b'."

As we continued to discuss our Italian families, we learned that Andrea's grandmother's maiden name was "Lalli," the same as Antoinette's mother's and paternal grandmother's maiden name. We believed we must be *cugine*, as improbable as it seemed. And in fact, we began signing emails "*la tua cugina*."

Antoinette Silvestri Kellaheer came to the United States on July 28, 1958, at the age of seven on the Cristoforo Colombo with her mother, Concetta Lalli, and older sister, Rose, an auxiliary AMHS member living in Tulsa, Oklahoma, to join her father, Gennaro (Jerry) Silvestri, who had immigrated to the States two years prior.



They lived in the Bronx, New York, close to relatives and other Bonefrani in the New York metropolitan area.

Andrea Balzano's grandmother, Leonilda Lalli, was born in Bonefro on May 16, 1895, and came to the United States through Boston in 1913 with her sister Adele on the S.S. Canopic from Naples. Her parents, Celestino Lalli and Angela Marie (Lalli) Lalli, born in Bonefro in 1858 and 1861, immigrated to the United States in 1915. Her brother, Roberto Lalli, joined them, but continued to visit Italy over the years. On one of those trips back to Bonefro he married Lucy Silvestri. Andrea's grandfather, Salvatore Balzano, was also from Italy (Potenza, Basilicata), but Andrea never met any of her Italian relatives during her childhood.

Andrea visited Bonefro for three days with her son in October 2015. Before she left for Italy she spoke to Antoinette's cousin, Francesco Lalli, who gave her the name of his friend in Bonefro who speaks English — the only one, according to Francesco — and Francesco's instructions were to go to the farmacia and ask his friend's mother, who worked there, to put her in touch with Luigi. Before she left for Bonefro, however, Andrea connected with Luigi on Facebook. They used social media to plan to meet in the square in Bonefro, an amazing mix of old and new. Luigi gave Andrea and her son a wonderful tour of Bonefro, Larino and the surrounding area.

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*“Now we know for sure  
that we really are cousins.  
We plan to spend time  
in Bonefro connecting  
with family.”*

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Antoinette's roots in Bonefro are more recent than Andrea's, as many of her family remained in Bonefro or other parts of Italy, and she visits as often as time permits. She went to Bonefro in August 2016, and made a special visit to the



*The terra vecchia section of Bonefro dates back at least 1,000 years*

*municipio* to retrieve birth and marriage records for Andrea's great grandparents and her grandmother's brother Roberto. It was a day of discovery. Looking through the ledgers with the help of the town clerk was truly emotional. And being able to help Andrea by securing photocopies of the actual birth and marriage records brought us closer to ensuring that we weren't just kissing cousins.

Andrea and her son, Ethan, did Ancestry DNA tests at the end of the year 2016. When Antoinette's sister, Rose Silvestri Canahl, submitted an Ancestry DNA test in 2018, Andrea began looking through the long list of her possible relatives in her Ancestry account, and in May 2018 found "Rose Canahl" listed there!

Now we know for sure that we are really cousins. We plan to spend time together in Bonefro connecting with family and hope to someday complete research to find the names of our common ancestors. What started as an unlikely coincidence at an AMHS general meeting turned into an Italian family reunion. ■



*View from the window of a pensione in the terra vecchia area of Bonefro*



# FARA SAN MARTINO

PROVINCE OF CHIETI, REGION OF ABRUZZO

By Nancy DeSanti

One of Abruzzo's beautiful small towns, Fara San Martino, is located 46 kilometers from Chieti. The town has approximately 1,623 inhabitants, known as Faresi.

The town lies just below the Maiella, in the wide, beautiful valley of the Verde river, whose waters are used to make world-famous pasta. Beautiful grottos are all over the territory.

Archeological remains of the Roman period show that the territory was already inhabited 2,000 years ago. The name "Fara" is of Lombard origin and means "borough." Then in the 9th century, Benedictine monks settled in the area and founded the monastery of San Martino in Valle, which was then added as the latter part of the name of the town.

The old Benedictine abbey was abandoned 200 years ago, covered in debris by a flood. In 2009, its few ruins were rediscovered, the same color of the surrounding rocky landscape.

The whole territory was carved over millennia by the river Verde. It is a 14-kilometer valley that starts from the top of the Maiella massif and reaches — no less than 2,400 meters below — the small town of Fara San Martino, known for its pasta-making tradition.

Fara San Martino is the epicenter of dried pasta in Abruzzo, where pasta factories cluster at the foot of the Maiella mountains. Some of these plants are large and high tech, producing hundreds of tons of pasta per day, while others are small-scale operations where workers might



*Fara San Martino panorama*



*Gorges of Fara San Martino*

*Fara San Martino is the epicenter of dried pasta in Abruzzo, where pasta factories cluster at the foot of the Maiella mountains.*

stuff packages of spaghetti by hand.

Whether the factory is big or small, "the water is the main thing," according to a manager at Delverde, which last year exported over 10,000 tons of pasta to America. Ever since Delverde was founded in 1970, the pasta maker has used only water from a local spring.

Water is just one of several factors that determine quality. De Cecco makes a special blend of high-gluten semolina flours. The pasta maker is the second biggest in Italy (after Barilla). The company was founded in 1886 by the De Cecco brothers in the small town of Fara San Martino. Nicola De Cecco originally produced flour at his stone mill before establishing the pasta factory. In 1908, the company adopted a country girl

with a wheat stacks as its trademark. After World War II, the factory was rebuilt after being destroyed by German bombs. (In 1950, De Cecco completed a new factory in Pescara to meet the increased demand that occurred after the war).

Abruzzo's large factories turn out delicious pasta that's low-priced and readily available. However, when some people like a pasta that has a true wheaty flavor or one that can really grab on to a sauce, they can buy the expensive kind produced at smaller, more artisanal operations. For example, the Giuseppe Cocco factory still makes dried pasta the way it did 50 years ago. Machines mix the flour and water in four steps, in a rhythm that approximates hand kneading, then slowly force the dough through perforated bronze dies, or blocks, so that the pasta takes



# SAN MARTINO

PROVINCIA DI CHIETI, REGIONE ABRUZZO

on the dies' rough texture. While some large factories blast the pasta with high heat to dry it, the artisanal ones use "solar" temperature, which mimics the gentle drying that would occur if the pasta were set out in the sun.

As the local saying goes, "When the pasta is good, people notice the pasta and not the sauce. And when the pasta is very good, people also notice the talent of the cook." ■

## What to See

- **Abbey of San Martino in Valle.** medieval abbey completed in the 9th century
- **Church of Santissima Annunziata**
- **Church of St. Remigio,** with a 17th-century Circumcision by painter Tanzio da Varallo
- **Natural Reserve Fara San Martino** - Palombaro at nearby San Pietro
- **Museo della Fauna Selvatica** (Wildlife Museum)

## Important Dates

- **March 19** — Feast of San Giuseppe, with a traditional bonfire near the spring of the Verde river
- **June** — Val Serviera ecological march to the spring of the Verde river
- **November 11** — Feast of San Martino, with festival of roasted chestnuts

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## Translated by Maddalena Borea

Una delle più belle cittadine d'Abruzzo, Fara San Martino, si trova a circa 45 chilometri da Chieti, il Capoluogo della Regione. Conta pressappoco milleseicento abitanti, conosciuti come Faresi.

Situata nei pressi della Maiella, nell'estesa vallata del fiume Verde, possiede un'acqua di particolari qualità che viene usata nella manifattura della famosa pasta, conosciuta internazionalmente. Grotte molto belle si trovano in tutto il suo territorio, che rendono molto suggestiva tutta l'area.

Secondo ricerche archeologiche, che rivelano tracce romane, l'area fu abitata già 2.000 anni fa, ma il nome Fara sarebbe un nome di origine lombarda. Nel nono secolo i Benedettini vi fondarono il monastero di San Martino in Valle, e per questo la cittadina divenne Fara San Martino. La vecchia Abbazia fu abbandonata duecento anni fa, quando un severo alluvione la distrusse e la copri' di detriti alluvionali.

Fu in seguito ripulita e riportata alla luce. Fara San Martino, centro di 'industrie che esportano pasta in tutto il mondo, offre lavoro a molta gente del luogo. Piccole o grandi che siano queste industrie di pasta, che sorgono ai piedi del massiccio della Maiella, usufruiscono tutte di un'acqua prelibata che conferisce a questa pasta le qualità che ha. Quest'acqua viene da piccole sorgenti spontanee, che popolano l'area.

Questa pasta, apparsa inizialmente verso la fine del diciannovesimo secolo, oltre all'acqua, contiene farina di semola di alta qualità, e perciò è la pasta più venduta nel mondo. La seconda più venduta è la pasta Barilla. L'industria fu fondata dai fratelli De Cecco. Questi, agricoltori, producevano il grano nelle loro terre, che poi trasformavano in farina nel loro mulino a pietra. Più tardi iniziarono a fare la famosa pasta ed adottarono una contadinella, che, con un fascio di spighe di grano nelle braccia, diventò il marchio del loro famoso prodotto.

Dopo la seconda guerra mondiale, durante la quale l'industria era stata distrutta dalle bombe tedesche, l'industria stessa fu trasferita a Pescara, dove avrebbe potuto meglio rispondere alle richieste internazionali del prodotto, fatto in maniera naturale ed asciugato naturalmente con energia solare, come si faceva un tempo, quando la pasta veniva lasciata ad asciugare al sole.

L'industria De Cecco offre molte differenti qualità di pasta, alcune più prelibate di altre, ed alcune di queste paste artigianali sono più costose.

Un antico detto di questa area dice, che quando la pasta è di buona qualità, non ha bisogno di essere camuffata da salse speciali. E quando la pasta è buona, essa complimenta il cuoco o la cuoca. ■

## Attrazioni del luogo:

- **L'Abbazia di San Martino in Valle** costruita nel nono secolo
- **La chiesa di San Remigio** con un dipinto del diciottesimo secolo della Circoncisione, eseguito da Tanzio da Varallo.
- **La chiesa della Santissima Annunziata**
- **Riserve Naturali Fara San Martino**
- **Museo della Fauna Selvaggia**

## Date da ricordare:

- **19 marzo** — Festa di San Giuseppe con falò nei pressi della sorgente del fiume Verde
- **Giugno** — Marcia ecologica dalla Val Serviera alla sorgente del Fiume Verde
- **11 novembre** — Festa di San Martino e la Sagra delle caldarroste.



# CAPRACOTTA

PROVINCE OF ISERNIA, REGION OF MOLISE

By Nancy DeSanti

The picturesque, oddly named small town of Capracotta is located about 45 kilometers northwest of Campobasso and about 25 kilometers north of Isernia. The town has approximately 871 inhabitants, known as Capracottesi.

It is the second-highest municipality in central Italy at 1,421 meters (4,662 feet) above sea level. It is the highest comune in the southern Apennines.

The town became famous when it entered the record books on March 5, 2015, when some 101 inches of snow (over 8 feet!!) fell in 24 hours, setting a new world record, which is recognized by Guinness World Records. On the most remarkable day in the town's history, Capracotta was hit with a polar blast in a blizzard aggravated by powerful wind gusts which forced residents to ski between houses and climb out of second-floor windows.

Breaking a 1921 record set of 76 inches in Silver Lake, Colorado, incredible photos from inside Capracotta show walls of snow carved out from the fronts of doors and shops. Pictures taken of the village show residents digging through snow and shaking hands from inside the second floor of homes with others standing on the snow piled up outside windows.

Remarkably, the town is not located within the Alps — its susceptibility to massive dumpings of snow lies in its unique geography and loca-



*Capracotta panorama*

tion. It is close to the sea and sits exposed to cold fronts from the northeast, making it one of the snowiest areas of the world when measured in terms of snowfalls over short periods of time.

The winter ski runs of Capracotta become beautiful country walks in the hotter months. There are over 130 kilometers of paths and routes mapped out for the visitor with itineraries designed to take visitors into the wild countryside surrounding the town. In summer it is possible to take walks within the pristine forests and visit the Giardino di Flora Appenninica (Garden of the Apennine Flora, a botanical garden of alpine flowers located at the base of Monte Campo, about 2 kilometers along the main road towards Prato Gentile. The garden was established in 1963 for plant trials, abandoned for almost two decades, and reopened in 1997 as a collaboration between the municipality of Capracotta and the University of Molise. Although the garden contains some flower beds, it is primarily a natural area. The garden currently contains about 300 endemic species in habitats including beech forest, rocks and cliffs, scrub, and wetlands. It also contains about 200 species introduced from elsewhere

in the south-central Apennine Mountains

Capracotta literally means “cooked goat.” Legend has it that some Gypsies, also known as Roma, having decided to found a town of their own, offered to burn a goat as a sacrifice to their divinity. The poor animal managed to escape from the pyre and took refuge in the mountains, where it died. And supposedly in that same spot where it was found, the new town was born.

The coat of arms, representing precisely a goat running away from a pyre, also suggests the “test of fire” used by the Lombards. In fact, sacrificing goats was a custom of the Lombards. Other sources suggest that the name derives from the Latin “castra cocta,” a military camp protected by an “agger coctus,” a wall made of bricks. Historians think it is possible that a Roman detachment was stationed in these hills, considering the strategic location overlooking the valley of the Sangro. Yet another theory is that the name derives from the Indo-European “cap” meaning high place and “kott” meaning rocky place — two obvious features that distinguish the landscape of Capracotta.

Capracotta also holds one of the most typical of gastronomic festivals in the region on the first or second Sunday of August. It's called the Pezzata and its origins are lost in time, but certainly stretch back some 5000 years. It takes



*Record snowfall on March 5, 2015*



# CAPRACOTTA

PROVINCIA DI ISERNIA, REGIONE MOLISE

Translated by Maddalena Borea

place at a height of 1,600 meters at Prato Gentile. Local dancers in traditional costumes entertain the crowd while the shepherds prepare the “pezzata”, a dish of lamb and veal cooked on open fires. This typical local dish is distinguished by its simplicity and easy availability of the ingredients necessary to enhance the flavor and keep the taste according to the ancient recipe of the shepherds.

Capracottesi Nel Mondo was the name of a fund-raising campaign aimed at building a commemorative statue to all those who left Capracotta in Molise to seek fame, fortune and a better life elsewhere. The plan was eventually realized, and the statue was placed at the entrance to the town close to the Church of Madonna, thanks those Capracottesi who left their hometown and, through hard work and dedication, built their futures elsewhere. The statue is in bronze and two meters high. ■

## What to See

- **Giardino di Flora Appenninica**
- **Church of the Madonna**
- **Nearby Prato Gentile**, a winter sports destination with over 40 kilometers of ski runs

## Important Dates

- **1st or 2nd Sunday in August** — Pezzata gastronomic festival

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La pittoresca cittadina, dallo stranissimo nome di Capracotta, è a 45 chilometri da Campobasso e a 25 chilometri da Isernia, il suo capoluogo di regione. Conta poco meno di 900 abitanti, chiamati Capracottesesi.

Situata ad un'altezza di quasi millecinquecento metri dal livello del mare, sorge su una delle più alte cime degli Appennini.

Devenne famosa quando nel 2015 fu letteralmente sotterrata da più di cento pollici di neve, superando così il record mondiale. La neve fu tale, che la gente fu letteralmente costretta a scendere fuori dalle finestre delle loro case, in caso di necessità di uscire.

La seconda più grande nevicata, di 76 pollici, si era verificata nel 1921 a Silver Lake Colorado. La suscettibilità di queste profuse nevicate di Capracotta è dovuta alla posizione della cittadina, esposta anche alle raffiche ventose che le vengono dal mare.

D'estate i sentieri, che d'inverno erano rimasti inaccessibili, diventano mete di escursioni per il turista che cerchi il refrigerio dell'alta montagna, delle foreste e le attrazioni del Giardino della Flora Appennina, a due chilometri da Prato Gentile.

Una delle attrazioni principali nel Giardino della Flora Appenninica, è un giardino botanico di fiori alpini, situato ai piedi di Monte Campo, lungo la strada principale verso il Prato Gentile a Capracotta. Il Giardino inaugurato nel 1963, e trascurato per oltre due decenni, fu riaperto nel 1997 in collaborazione col comune di Capracotta e dell'Università del Molise.

Benchè il Giardino contenga molte aiuole, è principalmente un'area naturale e spontanea. La bellezza del luogo consiste nella sua varietà: spiagge alberate, alture, colline, paludi.

Il suo nome significa Capracotta. Il luogo sarebbe stato trovato da zingari, che per ingraziarsi i Fati e le loro divinità, decisero di sacrificare loro una capra. Questa riuscì a liberarsi

dalla rovente pira. Trovò rifugio in un'area alberata, dove morì e dove sorse il centro abitato, conosciuto oggi col nome di Capracotta. Lo stemma della città, che rappresenta una capra in fuga da una pira, potrebbe suggerire un'usanza lombarda. Molto probabilmente anche i Romani avrebbero visitato quest'area e si sarebbero riparati con mura di mattoni conosciuti anche come “Cotti”.

La prima o la seconda settimana di agosto Capracotta tiene un festival gastronomico, chiamato Pezzata, le cui origini, che potrebbero risalire a 5,000 anni fa, sono perse nel tempo. Durante la Pezzata, preparata da pastori, secondo antiche ricette e con spezie e odori antichi, e consistente in agnello e vitello, cotti all'aperto sul fuoco, si svolgono balli folcloristici e giochi locali.

“Capracottesi Nel Mondo” è il nome di una campagna che raccoglie fondi a beneficio dei Capracottesi nel mondo, perchè essi trovino successo e fortuna fuori dalla loro Capracotta. A tale scopo è stata eseguita e realizzata una statua di bronzo alta due metri, posta in prossimità della chiesa della Madonna. ■

## Attrazioni del luogo:

- **Giardino della Flora Appenninica**
- **Chiesa della Madonna**
- **Vicino Prato Gentile**, destinazione turistica con oltre 40 chilometri di piste da sci.

## Date da ricordare:

- **Prima e seconda domenica di Agosto** — Sagra della pezzata gastronomica



AMHS member & guest speaker  
Tom Savage on  
the wines of Italy

## WINE TASTING: *Once Again Draws Big Crowd*

▼ *Continued from page 1*

Jonathan Stern and Lourdes Tinajero.

Once again this year, we had to forgo the usual porchetta made in past years by Joe Novello, our go-to guy for the porchetta, since there are still issues with using the Casa Italiana kitchen. However, from the comments we received afterwards, the Three Brothers lunch was enjoyed by everyone, with a delicious menu consisting of orrechiete with broccoli rabe in garlic and olive oil, sausage and peppers, rice, salad, bread and dessert.

There were many varieties of wines to taste this year, made by Osvaldo Barsi, Jim Gearing, John Paul Maye, Darrin P. Sobin, Jack Grimaldi, Wayne C. Witkowski, Stefano di Girolamo, Carlo Clinton, Mete Yimaz and Salvatore Giardina.

Before the wine tasting got underway, our AMHS wine expert Tom Savage of International Cellars, who is a wine importer very knowledgeable about the wines of Abruzzo and Molise, gave us a fascinating talk about wines in Italy. Tom specifically gave us details of how women are finally beginning to advance and play leading roles in the Italian wine industry and are mentoring other women.

So for a couple hours, we enjoyed good food and wine, got some good information, and enjoyed socializing with our families and friends. What



AMHS members David Ciummo, Mark Lino, Maria D'Andrea-Yothers, Cindy Savage, Albert Paolantonio, and Tom Savage

better way is there to spend a beautiful fall afternoon?

We would like to thank the many people who contributed to the success of this event, including all the wine makers and all those volunteers who pitched in to set up of the room and serve the food. And last but not least, we would like to thank Total Wine who donated the raffle prize as arranged by board member Helen Free and all those who bought tickets for the raffle which brought in \$380 for our AMHS programs. The raffle prize was a private wine tasting for up to 20 people. Congratulations to the winner, Barbara Friedman. ■



AMHS members Cindy Savage and Melis Mull with friend



AMHS members & guests talk to Washington Winemaker Jim Gearing about his wine offerings



# LUNCHEON MEETING

# JAZZ ITALIAN STYLE

By Author Anna Harwell Celenza

Sunday,  
January 27

1-4 PM

at Casa Italiana  
595 Third Street, NW,  
Washington, DC

*Please join us for a wonderful program for music lovers and history buffs on "Jazz Italian Style," which is also the title of the book by our speaker, Georgetown University Professor Anna Harwell Celenza. Our speaker will discuss jazz from its origins in New Orleans to fascist Italy to Frank Sinatra. Prior to the program, we will install three new members to the Board. Lunch will be catered by one of everyone's favorites, Osteria da Nino, and we will also have a raffle with some wonderful prizes, with proceeds to benefit AMHS.*

## MENU

Risotto con funghi e tartufi • Pollo con funghi e florio Marsala • Orecchiette con salsiccie • Salad, focaccia with basil pesto • and Tiramisu for dessert.

Beverages are included.

## COST

**\$20.00** members | **\$25.00** non-members.

**PAYING ONLINE IS ENCOURAGED AT**  
[www.abruzzomoliseheritagesociety.org](http://www.abruzzomoliseheritagesociety.org)

**Visa or Mastercard accepted**

(See "Upcoming Events" on the home page)

***Paid reservations must be received by January 24.***

For questions on the program, please contact Nancy DeSanti (703) 967-2169.  
For questions about reservations, please contact Maria D'Andrea-Yothers (703) 473-4033.

✂ **Return with Payment**

## PAID RESERVATIONS for

**AMHS General Society Meeting on Sunday, January 27, 2019**

Please make check payable to AMHS.

Send to AMHS, c/o Peter Bell, 328 8th Street, N.E., Washington, DC 20002

Name(s): \_\_\_\_\_

Phone: \_\_\_\_\_

Guest(s): \_\_\_\_\_

Number Attending: \_\_\_\_\_ Check Amount: \_\_\_\_\_

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## AMHS NOTIZIARIO

Carmine James Spellane, EDITOR  
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**Don't  
Miss!**

## LUNCHEON MEETING

# JAZZ ITALIAN STYLE

With special guest speaker  
Anna Harwell Celenza,  
Georgetown University Professor and  
author of "Jazz Italian Style"

*See details on pages 4 & 15*

**RESERVATION DEADLINE: January 24**

## 2019 CALENDAR *of* EVENTS

### SUNDAY, JANUARY 27

#### *General Society Meeting*

1:00pm | Casa Italiana

### SUNDAY, MARCH 24

#### *General Society Meeting*

1:00pm | Restaurant TBA

### SUNDAY, JUNE 9

#### *General Society Meeting*

1:00pm | Casa Italiana

### SUNDAY, JULY 28

#### *General Society Meeting*

1:00pm | Casa Italiana

### SUNDAY, AUGUST 11

#### *Ferragosto Picnic*

3:00pm | Fort Ward Park,  
Alexandria, VA

### SUNDAY, SEPTEMBER 22

#### *General Society Meeting*

1:00pm | Restaurant TBA

### SUNDAY, NOVEMBER 17

#### *Annual Wine Tasting*

1:00pm | Casa Italiana



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



## THE ABRUZZO AND MOLISE HERITAGE SOCIETY

of the Washington, DC Area

Celebrating Italian Culture & Community since 2000

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