



PAPPAGALLO

Funded by the Greater Rockford Italian American Association - GRIAA
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Fall 2015

They Stole Our Pope

Strange saga of a pope from Ferentino who never saw Rome

By Tom Luchetti

During one of our first trips to my parents' hometown of Ferentino, my wife Debby and I were taking a tour of the ancient church of San Antonio Abate. While walking down the center aisle, the parish priest warned us to be cautious since there was a gaping 10-foot deep hole cut into the floor. I asked why the hole was there. He replied: "Because they stole our pope!"

We were told that the remains of Pope Celestine V (Papa Celestino) had been buried in Ferentino in the 13th century, but the body was stolen by soldiers from the nearby town of L'Aquila, which claimed to be the rightful possessor of the pope's body because he had lived nearby. A war ensued over the issue. In true Italian fashion, the peace was restored and a compromise was reached: the pope's body remained in L'Aquila, but his heart was actually removed and returned to a convent in Ferentino. Both religious relics still exist and are regularly venerated by the faithful of both towns.

Fascinated by this story, we set out on a "pilgrimage" to find "our" pope. We travelled into the mountainous neighboring region of Abruzzo and found our way to the Basilica of Santa Maria di Collemaggio, where we found Celestino, clad in his pontifical robes and laying under the main altar. Of course, the body had decomposed, but his remains were covered by a waxen mask.

So, why all the fuss over the body of a dead pope? The answer is found by understanding the Italian psyche about matters of ancient origin which give importance to one's city or region. A town which contains a religious relic is seen as having attained a certain degree of dignity and status which it might not otherwise have.

Celestino was one of the few popes in history to resign his pontificate in 1294 and was, in fact, the last pope to abdicate prior to Pope Benedict XVI's resignation in 2013. Imagine the controversy created by a pope's resignation during an era when the pontiff was not only a spiritual leader but also a temporal ruler, whose authority was vast and generally unquestioned. The impact caused by the abdication was reflected in the culture of the times. For example, Dante suggested that Celestino's "Great Refusal" was an act of cowardice and thus earned the pope a place in hell described in Dante's "Inferno." Statues and paintings of Celestino depict him with the papal tiara lying at his feet, a reminder of his refusal to



Pope Benedict visits the relics of Pope Celestine V

wear that symbol of his dual authority as a sovereign and as the Vicar of Christ.

The Celestine pontificate lasted only five months during the year of 1294 and was marked by his disillusionment with the trappings and intrigues of the church of the time as well as his general administrative ineptitude. The reasons underlying these failures relate to the fact that Celestine was neither a cardinal nor even a bishop when he was elected pope. He was a simple hermetic monk known as Pietro of Morrone who lived in the mountains of central Italy.

After the death of Pope Nicholas VI in 1292, the College of Cardinals -- composed of only 12 men then compared to the nearly 120 today -- was deadlocked for two years without electing the next pope. Pietro was moved to write a letter to the electors warning them of dire consequences if a pope was not chosen soon. The assembled cardinals apparently saw this as a sign from God of Pietro's worthiness to become pope and unanimously elected the 79-year-old monk. (The more cynical view is that the cardinals thought that he could be easi-



Luciano Miceli (above) is named to the GRIAA Hall of Fame and John Terranova receives Special Recognition Award. Stories on Page 3.

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St. Ambrogio statue 'saved' by local man

By Tom Luchetti

The solid silver statue of St. Ambrogio, patron of Ferentino, was a focal point of an exhibition of sacred art at the Vatican earlier this year. While a replica of the statue of St. Ambrogio astride his horse can be seen at St. Anthony of Padua Church in Rockford, the original silver piece is revered every May 1 in Ferentino. The celebration begins with a special Mass at the Cathedral of Saints Giovanni and Paulo then the statue is carried by faithful men through the streets of Ferentino in a procession that lasts six hours. But all of this would have not been possible if not for the efforts of a few men and boys during World II, including one from Rockford.

When Gino Reali was a young boy living in Ferentino during the war, the surrounding area was a hotbed of fighting as the Allied armies pushed toward Rome after the invasion of Sicily. Ferentino was in the path of the retreating Germans, who were plundering art and committing atrocities on their trek northward. The task of finding many pilfered objects after the war was entrusted to a group of Allied soldiers known as the Monuments Men, the subject of a recent movie.

Fortunately, the statue of St. Ambrogio was saved from possible theft by the efforts of the sacristan of the cathedral of Ferentino. He enlisted the aid of Gino and several other altar boys to dig a huge hole under the jail where St. Ambrogio was imprisoned by the Romans during the period of his martyrdom in 314 A.D. The interred statue remained hidden, its whereabouts known only to the bishop, the sacristan and the young men, until the end of the

war. Gino, who immigrated to Rockford in the early 1950s with his wife Palmi and operated Reali Excavating, does not talk much about his efforts. However, it is clear that, without the heroic work of Gino and his friends, the statue would likely have been lost and melted down for its silver.



Young men of Ferentino carry the statue of St. Ambrogio through the streets

The people of Ferentino would have been robbed of a centuries-old relic and the visible reminder of their historic and religious tradition.

The significance of the statue to the people of Ferentino is immediately evident every May 1 at the traditional feast of

St. Ambrogio. A special Mass is celebrated by the bishop, the church is filled with the faithful, and the cathedral rocks with emotion when the statue is exposed to the public. Fireworks and marching bands announce the statue's arrival in the piazza. Thereafter, a procession lasting six hours winds its way through the hilly town and back to the cathedral, accompanied by clergy, governmental delegations from Ferentino, marching bands, representatives from surrounding villages, and religious confraternities from throughout the diocese. Because of the weight of the statue, teams of young men from the various neighborhoods ("incollatori") take turns in hauling St. Ambrogio up and down the narrow streets. After a few blocks, another group arrives to relieve their sweaty and tired predecessors. The exhausted men "sit out" for a while and are fed some quick-energy chocolate candies by their wives or girlfriends while they await their turn to rejoin the procession and carry the statue again.

During the three-day feast, most of the 20,000 people who live in Ferentino participate, as do many ex-citizens and those from foreign countries who have family roots in the city.

The St. Ambrogio Society in Rockford holds a feast every August and for many years conducted a mini-procession of the replica of the statue, complete with a marching band, little girls strewing flowers, and members of the club following the statue as it wended its way from the clubhouse, through the neighborhoods of South Rockford and finally ending at St. Anthony's for a Mass in commemoration of the patron saint. This religious practice was abandoned several decades ago and now the feast has taken a decidedly more secular tone.



Gino Reali, with his wife Palmi. He helped save the St. Ambrogio statue during World War II

PAPPAGALLO

This issue of the Pappagallo features two fascinating stories with ties to Ferentino, Rockford's sister city. Both pieces were written by Tom Luchetti, whose family is from Ferentino. We also announce the recipients of GRIAA's most important annual awards – Luciano Miceli, who will be inducted into the GRIAA Hall of Fame, and John Terranova, who will receive the Special Recognition award. Each will be honored at the annual dinner, Saturday, October 10, at Cliffbreakers. We also note honors received by Shirley Fedeli from the Italian government, and Connie St. Angel and Al Grace, as Woman and Man of the Year, respectively, by the Ethnic Heritage Museum. In addition, there is a story about the museum's effort to acquire the neighboring Graham-Ginestra House. We also introduce a new writer, Joan Schmelzle, who has visited many parts of Italy on her 15 trips there. We hope you enjoy this issue.

The Pappagallo newsletter is published twice a year, in the spring and the fall, by the Greater Rockford Italian American Association. The purpose of the Pappagallo is to keep its readers in touch with Italian culture by highlighting different regions of Italy and celebrating its history, customs, language and cuisine. It also features news, history and cultural events that pertain to the Rockford area. It is distributed to the public at no charge. To have your name added to our mailing list, contact us at Pappagallo, P.O. Box 1915, Rockford IL 61110-0415 or email one of us: Mike Doyle, editor, odoyl584@gmail.com; Theresa Cascio, assistant editor, tcascio7@gmail.com; or Frank Perrecone, assistant editor and GRIAA co-chair, frankaperrecone@aol.com.



Luciano Miceli named to GRIAA Hall of Fame; John Terranova to receive Special Recognition

Two men to be honored at annual recognition Dinner at Cliffbreakers

By Mike Doyle

The Greater Rockford Italian American Hall of Fame will open its doors for one new member when Luciano Miceli is inducted on Saturday, October 10, in a banquet and celebration at Cliffbreakers. He has been selected for making significant contributions to the Italian community in the Rockford area. In addition, John Terranova will receive GRIAA's

Special Recognition Award. Both will be honored at the dinner as well at the Columbus Day Mass on Sunday, October 11, at St. Anthony of Padua Church.



This is where you expect to find Luciano Miceli (right), in the kitchen at St. Anthony of Padua organizing a dinner

Since arriving in the U.S. as a 20-year-old from Sicily in 1961, Luciano (Louie) Miceli has helped many others navigate through the daunting experience as an immigrant. He also has been a hands-on friend, helping to build, fix, or drive for others when needed. One place you are sure to find him is in the kitchen at St. Anthony of Padua Church on the Sunday of the St. Joseph Altar. "He is the head and the heart of the kitchen," said Joan Gullo, co-chair of the St. Joseph Altar. "He is so precise about this planning, from the pasta to making sure there's enough food for everyone. He's very generous in what he does, and you can see that he does it out of love. He doesn't try to get anything back for himself."

"He does a lot for the church and for others," said Joe Bove, a Hall of Fame member. "He has for years."

Luciano says he is only doing what others did for him. That includes a doctor in Chicago who singled him out among other Italian immigrants and steered him in the right direction; a Realtor who paid for the down payment for his first house in Rockford; and supervisors able to tap into his skills to promote him to better jobs.

His first job in a slaughterhouse was short, but when he got another job at the old St. Anthony Hospital, he translated for hospitalized Italians who didn't know English. After landing a better job at the former Warner-Lambert plant, he became a team leader and was surrounded by people in need. "I helped people from Italy, new people," he said. "There were so many people that they called my department Little Italy. But there were also people there from Poland, so I learned a little Polish and helped them. When I lived in South Rockford, I helped translate for the Italians at St. Anthony."

When a Realtor found out that he was living in small apartment in South Rockford, she offered to help. "I got to know a Realtor who put up the down payment for a house

for me, on the east side," he said. "I said to her, 'How I gotta pay?' She said, 'You work two jobs. When you get a little money, every two weeks \$50, you pay it back to me.'"

Luciano, who worked two jobs for 13 years, returned to Italy and his hometown of Alia, Sicily, often. On a trip in 1972, he saw a young woman carrying flowers in a religious procession. In April 1973, he married Vincenza Cardinale, and they returned to Rockford to raise three sons, Anthony, Gregorio, and Joseph. He has six grandchildren – Lilliana, Luciano, Joseph, Benjamin, Sarafina, and Luca. From 2000 when he retired to 2010, they visited Italy every year, and also took trips to Fatima, Lourdes, and the Vatican to see the pope. He lost his beloved wife in 2013.

Over time, he sponsored immigrants from Italy. He also began to raise money for St. Anthony, cooking sausage and beef and the carnival formerly held in the parking lot, then for other groups. For many years, he joined a group who organized the Italian Dinner Dance. He cooked chickens, 300 at a time, for the Holy Name Society's Pasta and Chicken Dinner and organized other Holy Name breakfasts. After helping Slue Pirrello with the St. Joseph Altar pasta, Slue told him it was time for him to take charge. "When we started we had 400 to 500 people," Luciano said. "Last year we served 1,300."

Not only does he cook for the priests at the rectory, he helped with remodeling, tiling the kitchen, remodeling a basement room. Not only is he the captain of the ushers at the 9 a.m. Masses on Sunday, he gives rides to those who need them.

His secret for success, he says, is simple: "When I am asked to do things, I can't say no. I respect my friends. Nobody says no to me when I ask for help. When I need something, I get it because my friends will return that to me. I've been doing that for years."

Luciano has received other honors, including the Lifetime Service Award from St. Anthony Church, Holy Name Society Man of the Month, numerous awards from Warner-Lambert but the Hall of Fame recognition is something special. "To be honest, I am so excited and honored to be chosen," he said. "My whole family is excited about it."

John Terranova answered the question 'What about the kids?' with fund-raiser

by Mike Doyle

As he looks back on his childhood, John Terranova knows he was fortunate. But he also knows that other children aren't able to grow up in a stable home. That's why he founded Helping Kids & Families, a 501(c)(3) charity which provides funding for charitable organizations that help kids and families.

"I was very blessed to have two parents who married, stayed married and provided our family with opportunities," John said. "I am also aware that there are a lot of kids from single-parent homes who don't come from two-parent households, who don't have that support. So I asked myself, 'What about the kids?'"



They Stole Our Pope *(continued from page 1)*

ly manipulated for their own purposes).

Trekking through the mountains to the old man's hermitage, the cardinals informed Pietro of their decision. Despite his resistance and protestations, he was crowned Pope Celestine V in L'Aquila at the Basilica of Santa Maria di Collemaggio, the same church where Debby and I found his remains. It is interesting to note that after L'Aquila and the basilica suffered a devastating earthquake in 2009, Pope Benedict XVI visited the city and placed on the body of Celestino the pallium (the white woolen scarf-like vestment worn by the pope and archbishops as a symbol of their authority) which he received when he became pope. Was this a hint by Benedict of things to come? In any event, Benedict's resignation did not cause the furor as that caused by Celestino centuries ago.

Celestino's initial reluctance to assume the papacy was reinforced when he saw the corruption and political dealings of the cardinals and other bureaucrats. He resigned his pontificate within five months of his coronation in L'Aquila. Due to the political and religious intrigues of the time, he never set foot in Rome. Cardinal Caetani was



Pope Celestine V

quickly elected as Pope Boniface VIII.

Once again a monk, Pietro wished to return to the mountain refuge that he loved, but Boniface was concerned that the presence of an ex-pope (at that time, there was no designation of a retired pope as Pope Emeritus) might adversely affect his power. He ordered Pietro to come to Rome. However, Pietro wanted nothing to do with Rome and felt compelled to return to

the mountain top and live the life of a simple monk. Boniface sent troops to capture Pietro, but the old man kept one step ahead of his pursuers. Central Italy is replete with piazzas and streets named for Celestino, testaments to his short stays in one or another little town so many years ago while fleeing from his pursuers. Pietro was finally captured and imprisoned by Boniface's troops near Ferentino, where he died in 1296. Thereafter began the journey of his mortal remains that formed the basis of our odd pilgrimage.

The monk who became pope, the pope who never saw Rome was canonized in 1313. His potent legacy for the people of Ferentino and L'Aquila rests in his humility and steadfastness to his faith. His legacy to the church is that no other pope has chosen to take the name of Celestine.

Terranova *(continued from page 3)*

As an answer, in 2005, he and his family and friends organized the first N&JT Charity Bocce Tournament on St. Ambrogio's bocce courts. "It was named for my oldest grandchild, Nico and me, N and JT," John said. After the 11th annual event held on June 20, the total of funds raised and donated reached more than \$42,000. For his efforts helping others, John has been selected by the Great Rockford Italian American Association to receive the 2015 Special Recognition Award at the Hall of Fame dinner on October 10 at Cliffbreakers.



John Terranova

The desire to serve others has been a big part of his life. "It was the way I was raised," he said. But something changed after he left politics in 2004.

John spent 16 years on the Winnebago County Board, two as Board Chairman. "After all those years in elected office, I figured that there has to be a better way to help people," he said. "Through family members, I became aware of kids who came from single-parent households. So we decided to have a fund-raiser to help them have some of the same opportunities I had growing up."

They chose to name the organization the Helping Kids and Family Project and turned to family for the event. John and Michelle have four children – Niki, Kristopher, Sara and Candace – and six grandchildren – Nico, Connor, Katelyn, Luca, Wilder and Bohdi. "After a few years running the bocce tournament, my daughter Niki suggested that we name it after my father, who had recently passed," John said. "It is now called the N&JT John A. Terranova Sr. Memorial Couples Bocce Tournament."

And they wanted to do something different for the event. "Everybody does golf play days," he said. "Why not a bocce play day?" The event has attracted as many as 23 teams. "Since we started the charity bocce event, we have done other fund-raising, too, through charity gaming," he said. Over the years HKF has helped the Rockford's MELD programs, helping single moms and dads and have also helped establish a fund at St. Anthony of Padua Parish to help families and kids in need. They have also donated to many other charities supporting their cause.

GRIAA's Special Recognition Award has significant meaning to John, a deputy director of labor relations for the State of Illinois. "I am greatly humbled," he said. "As I said to my children so many of people are probably more deserving of an award such as this. Once I found a cause, I had to make it fun for everyone. It's a nice competition where you play bocce, maybe have a glass of wine, enjoy a great dinner and raise dollars for helping kids and families."



Italy's President Honors Shirley Martignoni-Fedeli

By Frank Perrecone



Gene Fedeli, Shirley Fedeli (center) and a friend Dominic Pulera at her award ceremony.

The President of Italy, Sergio Mattarella, has conferred upon Shirley Martignoni-Fedeli the most prestigious honor of Cavaliere dell' Ordine della Stella d'Italia (Knight of the Order of the Star of Italy). The distinction is bestowed upon individuals of Italian heritage living outside of Italy for extraordinary contributions to the preservation of the

Italian spirit and promotion of Italy's prestige and friendly relations with other countries through various activities. It is the highest honor the Italian government can bestow upon a person of Italian heritage residing outside of Italy.

The ceremony took place on June 2, 2015, at the National Italian-American Sports Hall of Fame on Taylor Street in the heart of Chicago's Little Italy. Italy's elected representative for Italian citizens living in North and Central America, Senatore Renato Turano, presented the Ribbon and Medal of the Order to her. Present at the ceremony were Shirley's husband, Gene, and daughter, Lisa Fedeli-Hughes, along with a group from Rockford. The event was sponsored by the Italian Consulate of Chicago.

Shirley's recognition by the Italian government was for 30-plus years of promoting and preserving Italian heritage and culture in Rockford, Illinois. She is a charter member of the Greater Rockford Italian American Association (GRIAA) and currently serves as director emeritus. In the 1980s, she founded Amici Italiani Adult and Youth Dance Troupes. She performed traditional Italian folk dances for the adult troupe for many years. For 20 years, she co-chaired the Cultural Tent at Festa Italiana. Shirley was inducted in 1994 into GRIAA's Hall of Fame, the association's distinction of highest honor.

Shirley is a dual citizen of the United States and Italy, having received Italian citizenship in 2010. As a citizen of Italy living abroad, she votes in Italy's elections.

Al Grace named Man of the Year

You know him as Al Grace, the guy in the local TV commercials who gets peanuts tossed on him. On June 14, 2015, Alphonso Graceffa was honored by the Ethnic Heritage Museum as its Italian Man of the Year.

While the Al Grace Appliance Store is a local landmark, he was also known as a talented trumpet player and orchestra leader. Born in Aragona, Sicily, in 1918, Al emigrated to the U.S. via Ellis Island when he was 10-years-old. Following his graduation from Rockford High School in 1935, he worked at Nelson Knitting by day and made music by night. During World War II

while stationed at Fort Lewis, Washington, he organized a USO band that entertained the troops. In 1947, he married Marie Kronaizl, and they had 3 children – Lou Graceffa, Sue Born, and Randy Graceffa.

Two years later, he started Al Grace Appliance on Ninth Street. At the start, he and Marie ran it. Today, there are two stores – on Riverside Boulevard in Rockford and Marengo – with 25 employees. He maintains an interest in the business to this day.

The Ethnic Heritage Museum showered him with family praise in June when much of his life was displayed in the photo exhibit. "He was thrilled, absolutely blown away," said his daughter, Sue. "He thought it was one of the nicest things done for him. It was wonderful."

Al has four grandchildren, Erica Graceffa, Aaron Graceffa, Casey Born Lepley, and Derek Born, and seven great-grandchildren – Addison, Isabelle, Harper, Pierce, Gabriel, Christian, and Emory.



Al Grace shows his award after being named Italian Man of the Year by the EHM.

Ethnic Heritage Museum names Connie St. Angel Woman of the Year

Connie St. Angel, the mother of seven, grandmother of 16 and a noted educator, was honored as the Italian Woman of the Year by the Ethnic Heritage Museum on April 16, 2015.

Constance Monica Achilli St. Angel was honored for her examples of faith and inspiration. Born to Lindo and Frances (Bordonaro) Achilli, she attended Barbour Grade School and Washington Junior High School before graduating from East High School. She was married for 45 years to Frank St. Angel, who died in 2003.



Connie St. Angel is surrounded by family members at the Italian Woman of the Year event at the EHM.

Connie was active in St. Anthony of Padua Church, where she was one of the first woman lecturers and was selected as the parish's Diocesan Woman of the Year in 2002.

A 1956 graduate of Rockford College, Connie taught first grade at Jackson School until her marriage. After raising

her children, she was a substitute teacher at St. Anthony, St. Stanislaus, St. Peter and Paul schools and Boylan Central Catholic High School. She also served as board president of St. Francis Consolidated School. She is known for her desire to help others, including animals, and has been involved in many charitable efforts.

"The museum shows so much love for all of the nationalities, not just for the Italians," she said. "I am so proud of my heritage. I want to thank the museum for allowing me to share my heritage."

Dappagallo '15



Dappagallo '15



Hall of Fame

And



Special Recognition Award Banquet

Saturday, October 10, 2015

Cliffbreaker's Restaurant

6:00 pm Social Hour

7:00 pm Dinner

Music provided by the Mike Alongi Trio

8:00 pm Awards Program

Menu

Entree #1: 6 oz Sirloin of Filet with a Red Wine Roux

Green Beans with Chopped Red Peppers

Rosemary Roasted Red Potatoes

Entree #2: Chicken with Asparagus and Shrimp

Herb Crusted Chicken Breast topped with Fresh Asparagus and a Jumbo Shrimp

Green Beans with Chopped Red Peppers.

Rosemary Roasted Red Potatoes

Entree #3: Pesto Pasta

Bowtie Pasta with Spinach, Fresh Tomato, Pine Nuts
and Parmesan Cheese tossed in Basil Pesto Sauce

Chocolate Mousse

Served in a Champayne Flute with Fresh Raspberry and Cookie Straw

\$30.00 per person

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Questions? Contact Rosie Scalise Sheridan at (815) 978-4779 or email sheridanrosie@yahoo.com



Christopher Columbus: Fact vs. fiction

By Mike Doyle



Christopher Columbus drawing by Jillian Paul

Christopher Columbus did not sail from Europe to prove the earth was round. He did not "discover" America, nor was he a racist who thought the native islanders he met were inferior in any way.

What he did was set in motion cultural, economic, and political relations between Europe and the western hemisphere, which led to the greatest movement of people in the history of modern man. He proved it was possible to sail safely across the Atlantic Ocean. He founded the first permanent European settlement in the western hemisphere. The record-

ed history of the western hemisphere begins with Columbus.

The achievements of this Genoa-born sailor have been acknowledged in the United States, which celebrated the first Columbus Day on October 12, 1792, when the New York Society of Tammany honored him on the 300th anniversary of his voyage. Columbus Day was first celebrated as a holiday in Colorado in 1905. In 1971, the second Monday in October became a federal holiday. We celebrate Columbus Day to honor his accomplishments but also to commemorate the arrival of more than five million Italians beginning in the 1880s. (Peter Maffioli was the first Italian to emigrate to Rockford in 1878). Today, the ancestors of these early Italian-Americans make up our country's seventh-largest ethnic group.

So why have history revisionists and special interest groups denigrated Columbus? In a 2005 document, The Order Sons of Italy in America reported that one must put such history into context and not judge a 15th century navigator with 21st century values.

To set the record straight, the ancient Greeks knew that the earth wasn't flat and most educated people in 1492 believed the earth was spherical. As we know, Columbus was seeking a more expedient route to the Far East.

As far as Columbus being the first European to cross the Atlantic, there is historical evidence that Leif Eriksson landed in eastern Canada about 1000 A.D. The site of L'Anse aux Meadows on the tip of northern Newfoundland has unearthed artifacts dating to that time, nearly 500 years before Columbus. Some historians believe that Ireland's Saint Brendan crossed the Atlantic on a leather-bound boat before Eriksson, about 900 A.D. But those ventures were short-lived. There were no further voyages by Vikings or Irish monks or sailors. In contrast, Columbus was visionary. He made four voyages to the Caribbean in a twelve-year span. And considering how sailing ventures and navigational techniques were improving at that time, someone else certainly would have done what Columbus did.

Once the door to the New World was open, many rushed in. Columbus spent most of his time on land on the island of Hispaniola, which today is made up of Haiti and the Dominican Republic. He did sell 331 Taino Indians into bondage and caused the death of another 200, according

to the Sons of Italy publication. But his actions were common at the time. He did not enslave a single African and the decimation of the Tainos was the result of disease being carried to the new lands by Spanish explorers who followed him.

Once again, GRIAA honors Christopher Columbus October 11, 2015, at the 11:30 a.m. Mass at St. Anthony of Padua Church. A celebration will follow the Mass in the Memory Garden.

Sister Cities presents peace pole To St. Ambrogio Club

The Rockford-Italian Sister Cities Committee's tent at the 37th annual Festa Italiana was a busy place. Along with pictures and other displays, about 25 visitors with Italian ancestors were encouraged to place a sticky note on a map of Italy showing their hometown. And the same number of descendants of those who emigrated here from Rockford's sister city of Ferentino signed a poster, which points out the many families with roots there.

In September 2014, members of the sister cities organization presented a peace pole to Ferentino's mayor. On August 16, 2015, the local sister cities organizers presented a replica of this peace pole to the officers of the St. Ambrogio Club. The local sister cities organization is planning another Taste of Italy fund-raiser, possibly in the spring of 2016.

Amici Italiani celebrates 30 years of dancing

Congratulations to the Amici Italiani Dance troupes! They are celebrating their 30th anniversary. After 30 years of watching, singing, and dancing along to the tarantella, we were able to celebrate with them at Festa Italiana.



Amici Italiani youth troupe dancers

Both the adult and youth troupes danced on the Gambino Stage at the 37th annual Festa Italiana.

Since our spring issue, the troupe had been busy practicing for this year's big performance. In July, they paid a visit to Casa Italia and brought some of our Rockford-Italian traditions to the people of Stone Park, Ill. Big congratulations to both the adult and youth troupes for all of



Amici Italiani adult troupe dancers

their hard work over the years in preserving and passing down the Italian tradition of dance.

For more information, contact Rosie Scalise Sheridan (815-978-4779) or Bea Giammaresse Ricotta (815-520-1010).



Remembering Rockford

Ethnic Heritage Museum seeking support for purchase of Graham-Ginestra House

By Mike Doyle



The Ethnic Heritage Museum is seeking help in purchasing its well-known neighbor, the Graham-Ginestra House. The Greek Revival, Italianate house, located next to the museum at 1115 South Main Street, is for sale with the asking price of \$149,900. Built in

1857, the Graham-Ginestra House is on the National Register of Historic Places and is in need of some tender loving care and restoration of some of its outstanding artifacts.

The home represents the homestead of two prominent Rockford families – Freeman Graham Sr. and Leo Ginestra -- who started successful businesses in Rockford in different eras. Graham, one of the first settlers in southwest Rockford, ran Everson, Talcott & Co., which made farm implements, and was co-owner of the Rockford Cotton Mills. The home he constructed on South Main Street was located between these two businesses. Following his death in 1896, Graham left the businesses to his three sons and the home to his daughter, Julia, who lived in the house until 1927.

Leo Ginestra, a Sicilian immigrant, bought the home, living there with his wife Mary and six children. Ginestra was a mechanic and owned a mobile home park. His home was in the middle of the Italian community's commercial district.

In 1978, the house was left to surviving daughter Therese Ginestra-Schmeltzer and her husband Donald. They kept the home open for tours and tea parties and improved the location by purchasing the home next door, which was demolished and replaced with a gazebo and English rose garden. Their son Michael, who designed the beautiful front arch of the house, can recall when horse buggies

were stored in the buildings behind the house. The Ginestra family members retained the Italian columns, parquet floors and edged glass stained windows. Before she died, Therese maintained a strong desire to keep the home open as a museum and had the home placed on the National Registry in 1980. In 2004, the home was sold to a private investor and has not been open for tours since 2008.



With the purchase of the home, the Ethnic Heritage Museum would like to create a "cultural corridor for southwest Rockford," which would consist of the museum, the Graham-Ginestra House and the rose garden between the two structures. It is a fitting addition to the EHM's mission to preserve the cultures of Rockford's early beginnings.

The museum has six cultural galleries with one being the Italian Gallery. The Graham-Ginestra lot between

the two locations could serve as a fine day camp area, garden entertainment site, and picnic area. That would make the cultural campus a grand touring destination. The organizers of the movement to purchase the home have created the Graham-Ginestra Purchase Committee. Becoming a member would help the museum board with this purchase option and guide it with fundraising. For information, contact Dick Berman at 815-289-3553.

Ethnic Heritage Museum of Rockford, IL is a nonprofit 501(c)(3) organization.

Please be advised your contribution could be tax deductible.



The historic Graham-Ginestra Home on South Main Street



Levings Park once a place To spend hot, summer days

By Mike Doyle

Those of us with roots in South Rockford remember that a summer picnic usually meant a trip to Levings Park. The park with its own lake is located on South Pierpont Street, although most of us entered it via Montague Street. Instead of turning left toward Zander's at Schiro's store on the corner, you would continue straight on Montague into the park.

The park is named after Thomas Goodsman Levings, the Rockford Township Highway Commissioner for 38 years. He donated the land, once part of his family's farm, in 1920. Eight years later, the Rockford Park District constructed a dam on Kent Creek to create a dam and the park was created. Beginning in the 1930s, it became a popular destination for Italian families in Rockford to escape the summer heat in the days before air conditioning, especially on weekends. And if Sunday dinner at



The Fiorenza, Messina, Spataro and LaRosa families enjoy a grill sausage picnic at Levings Park on July 4, 1959

home was pasta, that's what was cooked out in the park. The pot was placed in the center of the picnic table for all to enjoy.

Picnics in the 1950s and '60s began to feature grilling – hot dogs, hamburgers, steak, and home-made sausage. Much of the meat was cooked in a waffle-like metal grill that was placed over the fire. After the meal, the kids played games, including baseball, softball and bocce. For many years, the lake offered swimming as it does today at Standfield Beach. There were many places to discover, including the huge fireplaces in the big limestone shelter house and the "off-limits" limestone quarry to the south.

If you planned ahead or got there early, you were able to enjoy one of the shelter houses. Many families would send several of the dads to the park early where they would carry picnic tables to the "perfect spot" in the shade, then build a fire and cook bacon and eggs, supplanted by a big pot of coffee. Then they would wait for the rest of the family members to arrive.

The park remained a popular gathering place for years until a tragedy struck in 1967 when two 14-year-old cousins, Richard Johnson and Wayne Mullendore, were shot in the park by an 18-year-old who was later convicted of murder. The killings put a damper on summer gatherings by Rockford's Italians at the time. Today it is a jewel of south Rockford. According to the Rockford Park District website, it offers two music events each summer – Live at Levings, featuring gospel, soul, blues and jazz, and Domingo en el Parque, offering banda, cumbias, quebradita and duranguense music. In addition to the swimming Levings Lake offers fishing and boating and wakeboarding at the West Rock Wake Park.

Photo highlights from the spring and summer

The winners of Festa Italiana's first Little Miss Italian American Pageant wear sashes and crowns to begin their reign. Marley Bautista (left) of Rockford won in the five to eight-year-old division. She is seven. Rose Cassioppi (right) of Roscoe was the winner among the 9 to 12-year-olds. She is 10. Nicoletta Boit (center) was runner up in the older group.



Panoramic view of Rose Scalise Sheridan's St. Joseph Altar on March 19, 2015



Volunteers make Italian chocolate cookies for the Festa Italiana on July 29 at Boylan High School. Note the big mound of cookie dough in the front.



The Ethnic Heritage Museum's 2014 Woman of the Year, Eleanor Biason (left) and Connie St. Angel, who was honored on in 2015



Father James Ciarmitaro blesses the St. Joseph Altar at St. Anthony of Padua on March 14, 2015



Naples' Piazza del Plebiscito

Historical with a musical touch

It's still very much in search of its own identity, this civic space. One might say: "so goes the piazza, so goes the city." In a rags to riches and back again story, the Piazza del Plebiscito in Naples was once a modest fairground of the people and had the name Largo di Palazzo.

Located next to the Palazzo Reale and near the church of San Francisco di Paola, the square was laid out by Murat, who, it is said, was inspired by the colonnades of St. Peter's in Rome. Claimed by the Spanish for their palace, the French and Bourbons who came after redesigned the piazza in their own image. Later, it took on the name Piazza della Plebiscito in honor of the 1860 plebiscite – or vote -- that annexed the Kingdom of the Two Sicilies to Sardinia, part of the process that led to the unification of the Kingdom of Italy in 1861.

The 1950s relegated the piazza to a bus depot, the 1960s to a car park, which remained until revitalizing in 1994. A year later, Mimmo Paladino's enormous installation piece Salt Mountain was erected in the piazza, triggering a cultural renaissance that has been revitalizing the city ever since.

Today, Piazza Plebiscito is a pedestrian area, a pass-through and a playground – code for watch out for flying soccer balls – and it's a 25,000-square meter open air arena set between the city and the sea. In recent years it has hosted some of the city's biggest events, and has served as the stage for some of the best names in music – Elton John, Bruce Springsteen, Andrea Bocelli, Sting and Pino Daniele, just to name a few.

Source: Penny Ewles-Bergeron in Italiannotebook.com



Columns, similar to those in St. Peter's Square, ring the piazza.



Sting in concert at the Piazza della Plebiscito

Renzo Piano, a new identity for Italian architecture

By Theresa Cascio

Born on September 14, 1937, in Genoa, Renzo Piano grew up in a designer family and quickly became a designer himself. Going to architecture school in Italy, Piano started his own firm, eventually bringing his design concepts to America. He exploded as an architectural mind over the years, and in 2006 he was named one of the 100 most influential people in the world by TIME (10th in the Arts and Entertainment category). In 2013, former President of Italy Giorgio Napolitano offered Piano the title of Senator for Life in the Italian Senate.



Interior of Padre Pio Pilgrimage Church in San Giovanni Rotondo, designed by Renzo Piano

While his accomplishments are extraordinary, it is important to remember that his designs are a crucial addition to the identity of Italy and the way the rest of the world perceives Italians. Some of his buildings are privately owned, but majority of them are easily accessible for tourists.

Next time you're in Rome, visit his new auditorium space, Parco della Musica. This public music complex is located on the site that once held the 1960 Summer Olympics.

Most of us are familiar with Padre Pio. What you might not know is that Renzo Piano was commissioned to design the Padre Pio Pilgrimage Church after the increasing amount of pilgrimages to Padre Pio's hometown of San Giovanni Rotondo called for a larger church.

A fun place to stop if you're in the area is La Rocca Winery in Gavorrano. Set up a wine tasting and enjoy the beautiful modern architecture.

He designed his very own architectural studio in Genoa. While in northern Italy, it is worth going to the Renzo Piano Building Workshop and seeing his artistic freedom at its finest.

To learn about the cultural identity of Trento, the MUSE Museo della Scienze is Piano's new design for a local Science Museum.

Finally, for the adrenaline junkies, the Ferrari Wind Tunnel in Maranello is the exciting site of the test drags on all Ferrari race cars.

To get a taste of modern elegance in Italian architecture, take a short trip to Chicago! Renzo Piano designed the Modern Wing at the Art Institute of Chicago. This addition to the museum houses some of Picasso's finest work alongside many great modern artists.



Speaking Italian is easy! Just pronounce every letter

By Theresa Cascio

In the last issue, I explained simple phrases to help you get around Italy. If you remember, one of these phrases is, "Scusi, ci puo' portare il menu'?" Try to remember what that means! In this issue, I will begin to explain pronunciations so you can read any Italian words and pronounce them correctly, and I will dive into more phrases to help you get around the motherland.

First, let's talk about pronunciation. Italians pronounce every letter in every word, which makes the language very easy to read and repeat. Unlike in English where "write" and "right" are polar opposites in spelling and meaning but the same in pronunciation, Italian is much more straightforward. Try saying words like "mozzarella" and "cuoco," pronouncing each letter as you go.

While this is pretty understandable, there are a few rules when it comes certain letters placed next to each other. Don't worry, these rules don't change no matter what the word is!

g+h = the same sound as in "guy"
Example: Margherita

g+vowel = the same sound as in "juice"
Example: Giovanni, Giorgio

c+vowel = the same sound as "China"
Example: arancini, bocce

c+h = the same sound as "key"
Example: chiave (pronounced "key-ah-vey")

s+c+vowel = "sh" sound
Example: My last name is Cascio, pronounced "Cash-o" or "Ca-show."

g+n = the same sound as the y in "yes"
This is why we pronounce "lasagna" with a y instead of a g.

g+l+i = the same sound as the y in "yes" again
This is why the Italian word for family ("famiglia") is pronounced like the Spanish word "familia."

And finally, h's are usually silent.

Given these rules, I immediately understood why some Italians in smaller towns such as Assisi and Lucca pronounced "Chicago" Key-cah-go. It's adorable when they mispronounce English words, but it's not so adorable when we mispronounce Italian, so keep these rules in mind.

Next, I want to build on some of the phrases that we know when going places. Here is a list of some sentences that might be helpful on your next trip. Try to sound them

out yourself using these new rules, and refer back to the last few issues of *Pappagallo* if you get stuck.

I would like to take the train to Venice.

Vorrei prendere il treno per Venezia.

I want to go to Sperlonga by bus.
(remember the "gli" sound in voglio).

Voglio andare a Sperlonga in autobus

Please take me to a taxi.

Mi porti a un taxi, per favore.

Where can I go to buy shoes?

Dove posso andare a comprare le scarpe?

What is your favorite place to buy a new scarf?

Qual e' il tuo negozio preferito per comprare una nuova sciarpa?

Where is the market?

Dov'e' il mercato?

What is your favorite city in Italy?

Qual e' la tua citta' preferita in Italia?

Where should I go for dinner?

Dove devo andare a cena?

Breakfast

Colazione

Lunch

Pranzo

What should I do on Sunday afternoon?

Che cosa devo fare di Domenica?

Now that you know the general phrases and how to pronounce Italian words, we can begin to learn new categories of words to plug into these sentences! Keep this in mind when the next issue of *Pappagallo* comes out. We will begin to learn foods, desserts, clothing, and so much more!



The beach at Sperlonga, in the Latina province northwest of Naples



Seeking shopping, art, history, food? Milan has them all in “abbondanza”

By Joan Schmelzle

Milan? Why go to Milan? Sure it's a transportation hub with a great airport and a huge Fascist-era train station to take you to many places you want to visit. So what is special about a city that stands out at the top of Italy's boot? Churches, art, fashion, food—or arrange them in any way you want. Milan has them in abundance.

The symbol of the city is the place to start. Milan's Duomo, once more gleaming, startling white after years of bit by bit cleaning, should kick off a visit. Inside wander in one of the largest Christian churches. Besides mammoth pillars there are huge paintings of the life and miracles of St. Charles Borromeo. At the very top of the apse, notice a red light. This marks the spot of one of the nails believed to be from Christ's crucifixion.

Don't fail to climb or take the lift to walk on the roof among many of the 3,000-plus statues that adorn the church inside and out. The climb is free; the lift costs money. Ask at the gift shop inside, but the lift ticket may have to be purchased in a center around the back of the building. And be sure to notice whether a bit closer from the roof or at a distance from the Duomo Square the golden Madonnina watching over her city.



A pasticceria display case, mostly flat breads with various toppings

Out in the piazza, turn away from the Duomo and turn right to enter the Galleria Vittorio Emanuele II, an arcade called the “drawing room” of Milan. Here you will find art, food, and fashion. Mosaics adorn the four lunettes at the top, and the floor is also beautiful if uncrowded enough. Food can be found in cafes and restaurants; of course, you also pay for atmosphere, but it's worth some extra Euros. Shops are very high end including Louis Vuitton. You will also see peddlers selling electronics, toys maybe even purses. But they are illegal and are always on the watch for the police. Take your evening stroll in the Galleria along with many others—tourists and locals.

Straight through the arcade you will come to La Scala, Milan's famous opera house. You can tour the museum and maybe even get a peek at the stage if work is not being done on lighting or other staging.

Art? What first? No question here—Leonardo da Vinci's “Last Supper.” This famous painting is in the refectory of the former monastery connected to the church of Santa Maria delle Grazie. Covered in sand bags and wooden braces, this painting on one wall escaped a direct bomb hit on the refectory during World War II. The rest of the room was destroyed. After a long, long restoration, the painting



The Duomo in Milan

can be visited by small groups at a time for 15 minutes. Reservations must be made ahead, and you will travel through several chambers to reduce humidity before you arrive there.

Art lovers should not miss the Brera Art Gallery. The many rooms contain examples of all the Italian schools as well as a considerable number of foreign works. The gallery is another Milan landmark that was rebuilt after WW II. The Poldi-Pezzoli Museum offers a different kind of art venue. The private collection was willed to the city and contains not only paintings, but stained glass, fire arms, tapestries, sculptures, and more. Castello Sforzesco, former home to Milan rulers, contains at least 10 different museums as well as classrooms and libraries. A visitor will find ancient art, picture gallery, Egyptian works, musical instruments, furniture and more, each in its own area. One of the Castello's most famous works, Michelangelo's Rondanini Pietà (his last and unfinished) has a new home just opened this year. Beyond the Duomo there are, of course, many churches worth a visit. Don't miss Sant' Ambrogio with its remarkable atrium and interior. A beautiful pulpit, a golden altar, and a thirteenth century canopy with stucco decorations can be admired and behind these in the apse are Byzantine style mosaics showing Christ giving his blessing. In the crypt is the glass tomb with the skeletal remains of Sts. Ambrose, Gervase and Protase, dressed in their robes. For the shopper Via Montenapoleone is the way to follow. The street and nearby area offer high-end fashion houses, (think Gucci and Ferragamo) antique stores, restaurants, and home décor galleries. A search of Milan tours possibilities also can turn up trips to fashion outlets.

Foodies should hurry to Peck, a monument to food though a pause or two to admire a pasticceria window on the way is a good idea. Once at Peck, there is a restaurant, a rather expensive one. However, before deciding to eat there, the best part is wandering the aisles and “feasting” your eyes on the deli counters, fresh meat cases, bakery items, wine and liquor selections, cheese and sausage offerings, and on and on. No matter where you decide to eat find a place that serves Risotto Milanese (rice in a sauce containing saffron) and Costoletta Milanese, a delicious breaded veal cutlet. Dessert? A glass of vin santo with biscotti for dipping is the best offering in Italy. Of course, there's always gelato!



Michelangelo's “Rondanini Pietà.” It's his last work, which he started, stopped and started over but died before finishing it.



Inside view of the Galleria



Fall and Winter Festivals and Holidays of Italy



September (Settembre)

12 – Juliet's birthday (of Romeo and Juliet) in Verona

19 – Festival of the *Madonna della Mare* (Madonna of the Sea), Patti, Messina province, Sicily

October (Ottobre)

16-20 – Rome Film Festival

25 – World Pasta Day

November (Novembre)

1 -- All Saints' Day (Ognissanti)

7-8 – Alba White Truffle Festival, Alba, Piedmont region

December (Dicembre)

7 -- The Feast of St. Ambrose (*Festa di Sant'Ambrogio*)

8 -- Immaculate Conception

13 – Santa Lucia Day, Siracusa, Sicily

25 -- Christmas (Natale)

January (Gennaio)

1 -- New Year's Day (Capodanno)

20 – Feast Day of San Sebastiano

February (Febbraio)

9 – Carnevale, many places (one of Italy's biggest winter festivals)

14 -- Festa degli Innamorati

March (Marzo)

19 -- Festa del Papa' (St. Joseph)

Ten things everyone should do in Italy

- Take a night ride on the No. 1 Vaporetto gondola in Venice
- Spend 15 minutes with "The Last Supper" in Milan
- Overdose on Renaissance art at the Uffizi Gallery in Florence
- Take a guided tour of the Vatican Museum
- Climb Florence's Duomo
- Eat pizza in Naples
- Visit the Greek ruins in Sicily
- Tempt fate by driving along the Amalfi Coast
- Sunbathe on Sardinia
- See an opera in Verona



Greek ruin at the Valle dei Templi in Agrigento, Sicily

Best wine regions of Italy

Latium: (Lazio, outside Rome): The region around Rome is known for predominantly white wines that include

Marino, Est! Est!! Est!!!, Colli Albani, and the famous Frascati ("the wine of the popes and the people.")

Tuscany & Umbria: Some of Italy's most scenic vineyards lie nestled among the verdant rolling hills of these two stately regions. In fact, the most famous kind of wine in Italy (Chianti) is indelibly associated with Tuscany, whereas the (usually white) Orvieto and the (usually red) Torgiano are closely associated with Umbria.



Emilia-Romagna:

Composed of two distinct areas (Emilia, to the west of Bologna, around the upriver Po Valley; and Romagna, to the east, centered on the delta of the Po), the region is known to gastronomes as the

producer of some of Italy's best food, with wines worthy of its legendary cuisine.

The Veneto: The humid flatlands of the eastern Po Valley produce memorable reds and whites in abundance, including everything from soft-white Soaves and pinot grigios to red Valpolicellas and merlots.

Trentino-Alto Adige: The two most important wine-producing regions of northwestern Italy are the Alto Adige (also known as the Bolzano or Sudtirol region) and Trento. The loftier of the two, the Alto Adige, was once part of the Austro-Hungarian province of the South Tirol.

Friuli-Venezia Giulia: This region in the Alpine foothills of northeastern Italy produces a light, fruity vintage that's especially appealing when young.

Lombardy: The Po Valley has always been known for its flat vistas, midsummer humidity, fertile soil, and excellent wines. The region produces everything from dry, still reds to sparkling whites with a champagne-like zest.

The Piedmont: Reds with rich, complex flavors make up most of the wine output of this high-altitude region near Italy's border with France.

Campania: The wines produced in the harsh, hot landscapes of Campania, around Naples in southern Italy, seem stronger, rougher, and, in many cases, more powerful than those grown in gentler climes.

Sicily: Because of its hot climate and volcanic soil, Sicily is home to countless vineyards, many of which produce only simple table wines. Of the better vintages, the best-known wine is Marsala, a dessert wine produced in both amber and ruby tones.

Source: frommers.com/destinations/italy





GRIAA wants your family history, offers historical research for you

By Frank Perrecone

GRIAA wants your family history in our book, "Immigration Histories of Rockford Italian Families." Writing your family history is easy, and little, if any, research is necessary. You and your family members collectively probably have enough information to write the history from what you already know or have heard over the years. In addition to publishing an immigration history, we will publish your family's submitted photograph.

The following families have submitted immigration histories to GRIAA for its genealogy project: Alongi, Bacino, Bianchi, Biondo, Bocanelli, Bonzi, Bordonaro, Bruscato, Campobello, Caruana, Cascio, Castelli, Chidini, Correnti, DeCori, DeLuca, Delia, DeMarco, DePiazza, Domino, Fanara, Fedeli, Giammalva, Giorgi, Guerrera, Guidi, LaRosa, Loscascio, Lodovico, Lunardelli, Maggio, Marelli, Marinelli, Martignoni, Massetti, Montalbano, Notari, Onofrio, Perrecone, Pizzalunga, Porrovecchio, Pozzi, Reali, Rebecca, Ricotta, Riganti, Sandona, Saporito, Spinello, Turciano, Urso, Vinci, Zanin, and Zeppieri.

If you don't see your family name listed above and have submitted a history, please contact me. For complete details, including "how to" and "formatting" guides and "Family History form," go to griaa.org. Click the "Culture

and Education Committee" link and scroll down. All the information you need is located here, including histories and photographs of the families listed in this article.

GRIAA expects to publish its book in 2016. We reserve the right to edit. If your family is not included, it's because no one submitted information to us. If you should have any questions, please contact me at 815.962.2700 or frankperrecone@aol.com.

If you are seeking historical information about your family, the Ethnic Heritage Museum has scheduled an opportunity. Steve Salvato a Rockford Italian family researcher, will be at the museum, 1129 S. Main St., Rockford on Saturday, October 17, 2015, from 1 to 3 p.m. to conduct research. Steve has a data base of over 3000 Rockford Italian families with some information going back several generations in Italy and Sicily. The event is free and sponsored by GRIAA.

Reservations are recommended. Please email me at frankperrecone@aol.com to reserve your session with Steve. The information you learn from Steve's research will help you write your family history. I will be available at the event to answer any questions you have about writing your family's history.

Antipasto Salad

Vinaigrette:

3 tablespoons red-wine vinegar
1 minced garlic clove
6 tablespoons extra-virgin olive oil
1/2 teaspoon sugar
1/2 teaspoon salt
Black pepper to taste
Whisk together all ingredients until combined well. This can be made and stored a few days ahead of time.



Salad:

2 cups water
3 tablespoons red-wine vinegar
2 tablespoons sugar
1 teaspoon salt
1 red onion, halved and thinly sliced
2 romaine hearts torn into bite-sized pieces
1 cup fresh parsley leaves
1 8-oz jar roasted red peppers, drained and cut into strips
2 jars marinated artichoke hearts, drained
1 cup assorted brine-cured olives
1 cup pepperoncini
1/2 lb cherry tomatoes, halved
Bring water, vinegar, sugar, and salt to a boil. Add onion and simmer three minutes. Drain and cool.
Spread the romaine on a platter and scatter parsley, peppers, artichokes, olives, pepperoncini, tomatoes, and onions on top. Whisk the vinaigrette before drizzling over.

Broccoli Rabe

2 pounds broccoli rabe
3 garlic cloves, thinly sliced
1/3 cup extra-virgin olive oil
1 teaspoon salt
Lemon wedge
Cut off and discard one inch from the stems of the broccoli rabe. Cook the rabe, uncovered, in two batches of boiling water until tender (about three minutes). Transfer into a large bowl of cold water to stop the broccoli from cooking. Drain well. Cook the garlic in oil in a skillet over moderate heat, stirring occasionally until the garlic is golden (about five minutes). Add the broccoli rabe and cook, coating with the oil for three to five minutes. Toss with salt and serve as a side to your holiday meals.



Mushroom Risotto

1/2 cup Arborio rice
1 garlic glove, minced
2 cups vegetable stock
2 1/2 tablespoons butter
6 ounces portabella mushrooms, thinly sliced
1 ounce Parmesan cheese
Splash of white wine (1/6 cup)
1 tablespoon olive oil
1 minced onion
Salt and pepper to taste
Heat the vegetable stock in a pot. In a skillet, melt one tablespoon butter on medium high. Add the garlic and cook





(Recipes continued)

for one minute. Add the mushrooms and sauté. Remove the mushrooms. Heat olive oil in a pan over medium heat. Add onion and saute for three minutes. Add the rice and cook until golden. Slowly add the wine and stir until absorbed. Add one cup of the vegetable stock and stir until rice is soaked. Repeat with another cup of stock until absorbed by the rice and cook until rice is tender. Remove from the pan and mix with the mushrooms, Parmesan cheese, and remaining butter. Add salt and pepper and serve as a first-course meal.

Butternut Squash Ravioli

6 cups all-purpose flour
4 eggs
1 large butternut squash, peeled and chopped
1 cup melted butter
2/3 cup Parmesan cheese
Salt and pepper to taste
Steam the squash until it can be easily pierced with a fork. Mash and add salt, pepper, and cheese then set aside. Place the flour on a board and sprinkle with salt. Add eggs to the center of the flour. Combine together, gradually adding enough warm water to make into a dough. Knead the dough until it becomes smooth. Place in a covered bowl for 15 minutes. Cut the dough into pieces and roll each piece into a thin sheet of 1/8 of an inch. Place a spoonful of filling at the center of half of the circles. Moisten the edges with water and cover with the other circles. Set the ravioli on a flour-dusted surface and cook in a pot of boiling salt water until they float. Drain the ravioli and serve with butter.

Gram's Gravy

2 cans crushed tomatoes
1 can tomato paste
1/2 cup sugar
Salt to taste
Red and black pepper to taste
1 bay leaf
Olive oil to cover bottom of saucepan
1 onion chopped
Lots of garlic
Romano cheese to taste
Heat olive oil, then add chopped onion and garlic until translucent. Add remaining ingredients and simmer to desired taste and consistency. The longer it cooks, the richer it tastes, Gram would let it stew all day.

Submitted by Jillian Paul.

Almond Biscotti

Vegetable oil (for the baking sheet)
2 cups all-purpose flour
3/4 cup granulated sugar
2 teaspoons lemon zest
1/2 teaspoon baking powder
1/4 teaspoon salt

3/4 cup toasted almonds
3 eggs, beaten
1 teaspoon pure vanilla extract
1/2 teaspoon pure almond extract
Preheat oven to 350 degrees. Lightly oil a large rimmed baking sheet. Put the flour, sugar, lemon zest, baking powder, and salt in a mixer. Mix on low until combined. Add the almonds and mix until the nuts are broken up and combined. Reserve one tablespoon of beaten eggs in a small bowl. Add the remaining eggs and both extracts to the mixer. Mix on medium-low until a soft, sticky dough forms (about 2 minutes). Turn the dough out and pat into a 5-inch disk and cut in half. Lightly moisten your hands with water and squeeze and pat one piece of dough into a log. Lay the log on one side of the baking sheet. Stretch and pat the dough to a flat loaf 12 inches long and 2 inches wide. Repeat with the remaining dough on the opposite side of the sheet with two inches of space in between. Mix the remaining beaten eggs with a splash of water and lightly brush the loaves. Sprinkle 1 tablespoon sugar on top. Bake until a pale golden color around the edges (20-25 minutes). Gently slide a spatula under each loaf to loosen. Let cool on the sheet for 5 minutes, transfer to a cool rack and let cool for another 30 minutes. Using a sharp knife, cut the loaves on the diagonal into 1/2 inch thick slices. Arrange the slices cut side up on a baking sheet. Bake for another 10 minutes, flip, and bake an additional 10 minutes. Transfer the biscotti to a cooling rack until firm and crunchy.

Tiramisu

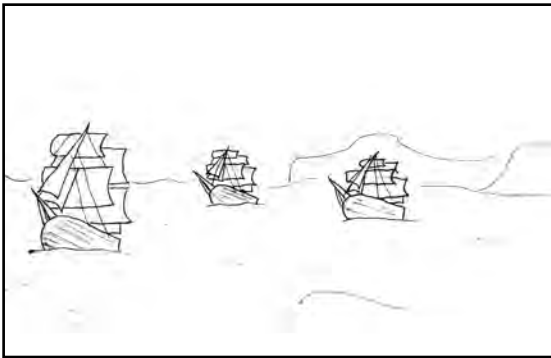
One large square of semi-sweet chocolate, grated
8 ounces mascarpone cheese
1/2 cup sugar
2 tablespoons instant coffee powder
2 packages ladyfinger cookies
2 cups whipping cream
In a large saucepan, bring one cup of water to a boil. Add 1 tablespoon sugar and instant coffee powder. Mix well and set aside. Using an electric mixer, beat the cheese until it's smooth and creamy.



Add the remaining sugar and gently beat in the whipping cream. In a 13x9 inch dish, arrange half of the ladyfingers on the bottom. Brush the ladyfingers with 1/2 cup of the coffee mix. Spread half of the whipping cream/mascarpone mixture over the cookies and place the remaining ladyfingers over this. Brush with the remaining coffee mix. Spread the remaining whipping cream mixture over the top. Sprinkle with grated chocolate and chill in the fridge for 8 hours.

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2015 Calendar Items

2015-16 Local Calendar Items

October

11 – Columbus Day Mass at 11:30 a.m. and Celebration following in the Memory Garden, St. Anthony of Padua Church
 17 – Italian family research information, 1-3 p.m., Ethnic Heritage Museum

November

21 – Italian All-Saints Day at Midway Village Museum

December

5-6 – Santa Lucia Celebration, all Masses, St. Anthony of Padua Church

March

12 – Blessing of St. Joseph Altar, St. Anthony Church
 13 – St. Joseph Altar, St. Anthony Church

To our readers:

We are glad to provide you with the *Pappagallo* without a subscription fee. In order to increase our readership, we would like to begin to offer issues to you via email at some future date. Until then, we will continue to send it to you by mail. Because we would like to provide you with information between issues, we would like to gather the email addresses of our readers. To do that, please go to griaa.org and open the "About Us" folder. Then click on Officers and Committee Structures. At the top of the page, you will find our email address: info@griaa.org. Please send us your email address via that path. And don't forget that past issues of the Pappagallo can be found on the website griaa.org.