

THE UNITED ITALIAN AMERICAN NEWSLETTER

PAPPAGALLO



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Spring 2014

Rockford's Italians say 'caio' to Maria's

By Theresa Cascio

Maria's was born as an idea of Maria Dal Cason and came to life for more than 90 years. The people of Rockford have shared in this experience with the Cason family through the decades, and we were all sad to say goodbye to the restaurant on December 31, 2013, when Maria's grandsons John and Joe Cason cooked for the last time.

As a place to go for so many different occasions in the Rockford Italian community, Maria's has shared some major milestones in families throughout the city. I personally remember making reservations for dinners before father-daughter dances in high school and, most recently, stopping in for drinks after a long day boating. It is obvious that Rockford grew up with Maria's, and Maria's grew up with Rockford.

The restaurant announced that its last night would be New Year's Eve 2013, bringing in 2014 with final goodbyes. Among the people that I talked to, a few things were unanimous; the food was great, the atmosphere was outstanding, and Maria's will remain a legend in Rockford. Eric Borsini, in remembering the last night, said, "The food was amazing. Everyone was in great spirits."

Throughout the final months, customers took menus from the restaurant because everyone wanted memorabilia. By New Year's Eve, all of the original menus were gone.

Caroline Cascio remembered the last night as being an unforgettable one. "It was probably the best meal I've ever had there", she said. She added that the night was filled with a lot of families sharing a lot of memories.

Maria's began as a grocery store in 1913. In the 1930s, the Cason family moved the restaurant across the street to 818 Cunningham St. When it closed for good, Maria's held the oldest existing liquor license in the city of Rockford.

As a community, Rockford will never forget the amazing qualities that Maria's had over the past 90 years. The Cason family members were such sincere owners. The minute anyone walked in the door, they knew they were welcomed. The warm-smiled wait staff, the pictures on the walls, and the endless amounts of food were other qualities that brought Maria's to life.

The list of famous people who dined there included President George Bush, who had a memorable steak dinner.

Whether you grew up in South Rockford or not, if you were Italian, you knew about Maria's.

Joe Bove grew up in South Rockford on Houghton Street, a block away from Cunningham, and remembered people walking to Maria's in the 1940s and '50s. "Maria's was a popular number," he said. "There weren't as many cars then. Maria's was always the place that drew people, including politicians."

Real South Rockfordians can recall LaCantina restaurant, which was located on the same block on Cunningham but at the other end. "It was amazing the business Maria's did, compared to the LaCantina, a block away," Bove said. "I remember people standing in lines up from Maria's to LaCantina."

When the Rockford high schools used to play their home football games across the river on 15th Avenue at Beyer Stadium through the 1960s, it was common for fans to stop into Maria's afterwards for a pizza.

Many teenagers met friends there for pizza, including Marilyn

Cipolla Varcato. "We always had a ball," Varcato said. "It was more than a steak place. It was really family oriented. You knew you would always see somebody you know when you went there."

Varcato's first job was busing tables when she was 15-years-old. In addition, her father, Bob Cipolla, was such a regular there over the years that he had his own barstool and there were pictures of him on the wall. "He was a fixture," she said. "He had his barstool by the kitchen. My



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About this issue

To the reader: Pappagallo translates into Italian as parrot. When we think of parrots, we think of chattering, colorful birds that live in many places in the world. In fact, parrots can be found in the wild on all continents except Europe. So in that frame of reference, Pappagallo is the perfect name of a newsletter that reaches people of Italian-American heritage. Pappagallo, like parrots, is full of chatter and stories. It is colorful – with stories of places to visit in Italy, recipes, folklore, festivals and many other subjects. While their roots can be traced to Italy, people of Italian origin can be found on all continents of the world.

You may have noticed some changes in the Fall 2013 issue of the Pappagallo. Those changes continue with this issue as the new editorial staff plans for new looks and features. One of those is this column that will be found on Page 2 of each new issue, telling you – the reader – what is in this issue.

Of course, you noticed the cover story, which is about the closing of a Rockford iconic restaurant, Maria's. We all have stories from Maria's, and knowing how important this story was, we decided to feature it on pages 1 and 5. The second feature on pages 3 and 4 tells the little known story of how Italian-Americans in Rockford opened their homes to Italian POWs during World War II. These two stories – Maria's closing and the Italian POWs – are the first in the new features called Remembering Rockford. In each issue, we will attempt to tell the story of what it was like in South Rockford in the past.

Pages 6 and 7 invite readers to nomination worthy people for GRIAA's Hall of Fame. On page 8, we tell you how to look into obtaining dual citizenship, that is becoming a citizen of Italy as well as remaining a U.S. citizen. That page also has information on the Genealogy Project, where we want you to write the history of your family.

Theresa Cascio, our new assistant editor, has her first Italian language feature on Page 12. Look for her feature in future issues to help learn how to speak the beautiful Italian language. We highlight local stories and have some pictures on pages 9, 10 and 11. We have unearthed some interesting stories about the old county on pages 11, 12 and 13, and a spring and summer 2014 calendar on page 14. The next few pages have a collection of recipes, including some for Easter.

We hope you enjoy reading the Spring 2014 issue of the Pappagallo.

New Pappagallo editor has Italian roots ... really

By Mike Doyle

In the summer of 2011, my wife and I took a four-day tour of Italy that included Assisi, Siena, Florence, Padua and Venice. Our tour guide was Italian, but he had to describe the sites in English, Spanish and French because of the different nationalities among our fellow travelers. When he initially said our name, he pronounced it 'Doy-lay.' I said, no, it's Doy-el. He frowned and said, "But that's not how it's spelled. It should be Doy-lay." So, for the rest

of the trip, we were Mike and Nora "Doy-lay."

That's about as Italian as that traditional Irish name is ever going to get, no matter how you pronounce it. So how does someone with Irish and German on his father's side become the editor of Pappagallo? It helps that I am half-Italian and am married to an Italian.

My mother is Mary LaRosa Doyle, one of ten children of Sam and Gerlanda LaRosa. She was the oldest of seven sisters. My wife is Nora Cipolla Doyle. Her parents were Joseph and Carmella



Nora and Mike Doyle

Cipolla. My father-in-law was born in Sicily. In fact, we visited his hometown of Roccamena on our 2011 trip to Italy and Sicily.

While being Italian helps, that alone doesn't qualify you to become the editor of Pappagallo. It helps to have journalistic experience and a knowledge of local Italian culture. And I have both.

I currently am a journalism teacher at Belvidere North High School. This is my 15th – and last – year in a high school classroom after spending 25 years as a writer, reporter and columnist for the Rockford Register Star.

Finally, I am a native of South Rockford. My Nano ran the Stop Inn Tap on the corner at Island Avenue and South Main Street, and we lived behind it. I attended pre-school at St. Elizabeth and kindergarten and most of first grade at the old Montague School. I also attended Washington Junior High School for a semester in eighth grade.

Although we have lived in Boone County for 27 years, our family attends St. Anthony of Padua Church where Nora and I were married as well as both of our daughters, Amanda and Emily. All of us, including my three grandsons, were baptized at St. Anthony. Oh, and that's also where Nora attended school. My wife and I have volunteered at Festa Italiana for years.

So I've got the ethnicity, the roots, and a tremendous interest in all things Italian. But I also know I have huge shoes to fill. Our good friends, Shirley and Gene Fedeli have shepherded the Pappagallo from the beginning with the first editor Pat Maggio to their countless hours of dedicated work to make this twice yearly publication a place to learn more about our wonderful heritage. I am hoping to carry on the tradition. If I can do that, I will have done my job.



Assistant Editor can dance, knows the language

By Theresa Cascio

Born in Rockford, I was raised with a strong understanding of both my Italian and Swedish heritage. I went to St. Peter's School and graduated from Boylan High School in 2009. I quickly joined in Italian classes while working for my Bachelor's Degree at DePaul University and fell in love



Theresa Cascio

with the experience. During my junior year, I took a three month trip to Italy to study the language more. After graduating with an Italian minor and being inducted in the National Italian Honors Society, I can now read, write, and speak the beautiful language. In August, I will be going to graduate school at the University of Texas at Austin for architecture. I plan on spending my 2nd year internship in Rome to further my cultural education.

Gene Fedeli referred me to write for Pappagallo shortly after he and Shirley moved away. I quickly agreed because of my passion for the Italian culture and the pride that I have in where my family came from. I was involved in the Amici Italiani youth troupe for years, and my parents were volunteers for the Festa Italiana food tents since before I was born, so joining the Pappagallo team was far too natural to me. After a trip in 2009 to Ferentino, Rockford's sister city, I realized how important it is to learn and teach others about our city's strong Italian ties.

When Rockford families opened their homes to Italian POWs during World War II

By Mike Doyle

It is hard to image today, but there was a time when downtown Rockford was a congested and busy place on Saturdays. It was likely on one of those Saturdays in 1944 when, while shopping downtown, Mrs. Velia Marinelli, spotted a U.S. Army truck that was being loaded by uniformed men who were speaking Italian. When she approached the truck, an Army sergeant told her that the men were Italian POWs posted at the Savanna, Ill., Ordinance Depot.

When she returned home, Mrs. Marinelli telephoned Mrs. Josephine Guerrera to tell her the story. A short time later, Mrs. Guerrera contacted the commanding officer of the depot and arranged for a visit. After contacting a close friend, Mr. James Toscano, the four Rockford residents – Mrs. And Mrs. Sam Guerrera and Mr. and Mrs. Toscano – drove to Savanna, which is located southwest of Rockford along the Mississippi River. There, the commanding officer told them the Italians were technically not POWs because Italy had surrendered to the Allies in 1943 and declared war on Germany. The soldiers, most of whom were cap-



tured while fighting in North Africa, signed pledges that they promised to work on the war effort for the U.S. In the summer of 1944, more than 400 of these "signees" arrived in the Quad Cities to work at the Rock Island Arsenal, and a number of them were assigned to the Savanna Ordinance Depot.

This photo taken during a visit by Rockford Italian Americans to the Savanna Depot includes (from the left) Mrs. Dario Pro, Mrs. Leonard Marinelli, Eleanor Pro and Mrs. Josephine Guerrera in the front row. POW Vincenzo Profeta is leaning over Mrs. Guerrera's shoulder and to her right is another POW Liborio Consentino. The two young men in the back row are Al and Sam Guerrera.

During their visit to Savanna, Mrs. Guerrera and Mr.



Al Guerrera (left) stands with POW Vincenzo Profeta and Sam Guerrera.

Toscano proposed to organize weekend outings for the displaced soldiers, who would spend the day with Rockford residents who had emigrated from Italy. This little known local historical fact had a big impact on the soldiers and the families who hosted them.

In a letter to the Pappagallo, Josephine Guerrera's son Sam Guerrera wrote that the purpose of the weekend visits was "to expose them to life in America as experienced by immigrants of Italian heritage." In August, 1944, the Chicago Tribune reported that there were

15,800 prisoners of war in Wisconsin, Michigan and Illinois. Rockford's sprawling Camp Grant had one of the largest POW camps, inhabited mostly by Germans. Across the U.S., 30,000 captured Italians were assigned to 67 military installations in 25 states. Most of them were sympathetic to the U.S. war effort. In a document by Camilla Calamandrei that was released as part of the documentary "Prisoners in Paradise," 90 percent of Italian POWs were "signees" and became parts of Italian Service Units.

What happened locally was mirrored nationally. "Across the country, there was an outpouring of interest on the part of Italian-Americans who were looking into the Italian POW camps for relatives or simply people from their hometown," said Calamandrei. "As a result, a number of Catholic parishes in many states arranged to host dinners where Italian-Americans would meet and visit with Italian POWs.

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Pappagallo '14



Pappagallo '14



Savanna Ordinance Depot, Sgts. Sal Bandino (left) and Jack Vicarro (holding child) make a delivery on Adams Street in Rockford

In the summer of 1944, the Guerrera family hosted Italian POWs, a group of Italian officers, for the first time. "I remember it well because my mother went to extremes to make the day as enjoyable as possible for them and to feast them with a homemade Italian dinner, including, but not limited to wine, ravioli and ending with cannoli and Cassata Siciliana," Guerrera wrote. "The conversation flowed throughout the day as my mother, who had been a school teacher in Sicily as well as in Lombardia, relished the opportunity to join in the company of educated men who were also enchanted with the banter and the opportunity to be in an Italo-American home."

This special Sunday was the first such gathering and it set the stage for many to come. Mr. Toscano and Mrs. Guerrera arranged for local families to host about 30 POWs each Sunday. The day would start when a busload of prisoners, usually accompanied by two U.S. Army sergeants, would arrive in the morning at a predetermined location. There, the host families would meet their assigned guests for the day. "In the evening, the POWs would be returned to the bus," Guerrera wrote, "often among goodbye tears. This continued every Sunday until either late 1945 or early 1946 when the POWs were finally repatriated."

Another local family that were gracious hosts were Dario and Aurelia Pro, whose daughter Eleanor Pro Biason recalled these special Sundays. "That was our Sunday highlight," she said. "Every Sunday, we would have a bunch of them over for dinner. It was unreal, but very educational for us. I was just in grade school at the time. They would tell us a little about Italy and the language."

"My mother and father were from Ferentino, and there were POWs from my parents' hometown. There was lot of



A group of visitors to Savanna

camaraderie. We would goof off and entertain them. They would talk about their homeland. Doing this was a beautiful thing."

And, like the Guererra's, the Sunday dinner was a big deal. "We would start out with homemade pasta and meatballs. And there would be a platter of sugo meat. Then my mother would make a roast chicken with potatoes and salad. And, nine times out of ten, she made a Zuppa Inglese for dessert. It was a chiffon cake, all spiced up and soaked with liqueur."

"They were wonderful people. We were taught to respect them. We also would write letters for them to send back home to their families. They really loved that."

Not all communities greeted these visitors with a welcome wagon. In general, on the East Coast, Italian-Americans were not as receptive to Italian POWs, despite the fact there were large numbers concentrations of the people with the same southern European background. The farther west the soldiers went, the more open doors they found. California was especially hospitable to these men for several reasons. Many Italians had emigrated there earlier in the 20th century and had solid roots to "the old country." Italy had switched sides, which allowed animosity to be directed toward the Asian aggressor.

There were hard feelings in places in the Midwest, too. The Quad City Times reported that the Marine Dad's Club of Rock Island "charged that the 'signees' were cuddled, got too many cigarettes, held drinking parties and fraternized with women. The Army denied the allegations but reduced their cigarette ration."

In general, the displaced Italians lived pretty well, considering what was happening to their families back in Italy. They lived in barracks, ate food prepared by their own cooks in mess halls and worked in an economy that had a tight supply of labor. Security was often lax. A well-placed bribe would cause a U.S. soldier to turn his back while prisoners left camp. Or they would sneak out of camp, then sneak back in while officials looked the other way.

Pappagallo '14**Pappagallo '14**

(Maria's - continued from page 1)

father spent a lot of time down there, and so did we. He was friends with Jake Cason. They used to go to a lot of White Sox games together. When he was there, it was a happy time, seeing friends and family, having good times. It was great. And they were very nice when he passed away."

Bove's family runs Bove's Auto and Truck Service a few blocks away on Ferguson Street. He said everyone will

have a special place in their hearts for Maria's. "We miss it, and we're going to miss it," he said. "Right now, they're still making pizzas there during the day, and I hope that they keep that going."

A special thanks goes out to the Cason family and Maria's staff. For decades the restaurant grew a special spot in Rockford's heart, and it will remain there for decades to come.



The main dining room is full in Maria's last month of operation in December, 2013



Caroline Cascio and Eric Borsini in front of the famous portrait of Maria Cason



Maria's sign with its distinctive "M" at night.



A corner table with friends, the red-checkered table cloth, a carry-out bag. A typical dinner at Maria's.

Broccoli Tanu

2 lbs Rigatoni
4 dozen eggs
1 large can clear chicken broth
½ bag of parsley
2 pounds Romano cheese
4 pounds bag broccoli florets
4 pounds brick cheese (sliced thick)

The day before: Chop parsley, steam broccoli al dente then cut up into smaller pieces. Cover overnight.

The next day: Cook 2 pounds Rigatoni al dente, drain and add a little olive oil so the pasta doesn't stick together and set aside. Doctor your chicken broth by adding 6 cubes

chicken broth, pepper, parsley, and a little garlic powder. Beat eggs then add Romano cheese and parsley to make a thick mixture. Preheat oven to 350 degrees. Spray pan with cooking spray. Layer the pan with brick cheese overlapping each piece. The next layer is pasta - lay flat and uniform one layer only. The next layer is broccoli, then the egg & cheese mixture. Pour 1-2 cups of chicken broth over this layer. Next is a layer of brick cheese then another layer of pasta, broccoli, egg & cheese mixture, 1-2 cups of chicken broth, then pasta. Beat 2 plain eggs only no cheese or parsley. Dip the slices of brick cheese in the egg for the top layer and overlap the slices. Spray tin foil with cooking spray before covering so the cheese won't stick to it. Bake covered for one hour. Uncover and bake until it not runny, soupy is ok but you should not see raw eggs.

Dappagallo '14**Dappagallo '14**

GRIAA Seeking Hall of Fame and Special Recognition Nominations



GRIAA is accepting nominations for persons of Italian heritage whose exemplary lives have made significant contributions to the community in arts, sciences, business, industry, education, and government. Other considered categories are civic, volunteer, or philanthropic activities. Such contributions should reflect a notable community impact and the highest standards and ideals. The primary difference between Hall of Fame and Special Recognition is that the Hall of Fame candidate must have positively impacted the Italian American community.

The nomination form can be found on page 7. It is not necessary to specify which honor you are nominating the individual for. The committee will decide based on the provided information.

Completed forms must be mailed to GRIAA, P.O. Box 1915, Rockford, IL, 61110-0415. For further information, go to griaa.net or contact Whitey Marinelli (815-227-9424) or Frank Perrecone (815-962-2700).

The induction and recognition ceremony will take place at the awards banquet on Saturday, Oct. 11, 2014, at Franchesco's.

Italian Hall of Fame/Special Recognition Nomination Form

Pleas return to: GRIAA, P.O. Box 1915, Rockford, IL 61103

Additional comments and supporting documentation may be included on supplemental pages.

Italian American Hall of Fame Award Honor Roll

1978--Ben Abruzzo, Emily Guagliata, Nunzio A. Ingrassia, Mary A. Misuraca,
Dr. August L. Magnelia, Peter Perrecone, Thomas C. Cancelose
1979--Peter Dal Pra, Lucy Domino, Sam Mazzola, Rev. Anthony Marchesano
1980--General Fred J. Ascani, Sammy Mandell, Sam. A. Marino, Porfi A. Picchi
1981--Peter P. Cicero, Frank "Fuzzy" Falzone, Anthony M. Fiorenza, Joseph A. Guzzardo
1982--Joseph Marino, Luigi Dodaro
1983--Frank St. Angel, The Sons of Italy
1984--Sam Cannariato, Jake Cason
1985--Zeke Giorgi, Dr. A.L. Zacharia, St. Anthony of Padua Franciscan Order
1986--St. Elizabeth Social Center, Sister Anthony Marelli
1987--Italian Choral, Jasper St. Angel
1988--Frank Giovingo
1989--Lombardi Club, Venetian Club, Verdi Club, St. Mary's Society, St. Ambrose Club
1990--Joe Vecchio, Lena Scandrolì
1991--Zeno Gasparini, Peter Montaleone
1992--Angelo Gaziano
1993--Carl Dargene, Frances Drago
1994--Gene & Shirley Fedeli
1995--Bob Corirossi, Whitey Marinelli
1996--Carmella & Vincent LaLoggia

1998--Paul A. Logli
1999--Don Gasparini
2001--Philip A. Nicolosi, Michael G. Segneri
2002--Marie Sherman
2003--Ted Bacino, Anthony Colletti
2004--Anthony R. Fabiano, Lawrence J. Ferolie, Mathew P. Cicero
2005--Paul Maffioli
2006--John Falzone
2009--Guy Fiorenza
2010--Joseph D. Bove
2011--Paul Francis Mastrangelli, Benjamin "Ben" Todaro
2012--Dr. Albert L. Pumilia, Amici Italiani Adult and Youth Dance Troupes
2013--Karen Cantele, John Canova, Joseph A. Cavallaro

Italian American Special Recognition Honor Roll

2010--Lino Gnesda (Art), Alphonso (Al Grace) Graceffa (Music), Valentino (Val Eddy) DeCastris (Music), Veto Santini (Sports), Frank "Chico" DeCastris (Sports)
2011--Dr. Joseph L. Nicolosi (Art), Joseph C. Scandrolì (Business), Carl R. Scandrolì ((Business))
2013 -- Lisa Trapani Frost (Art)



Taking the steps to dual citizenship

By Theresa Cascio

Since the first Italians were born in America, Italian-Americans have always had a strong sense of belonging to the motherland. However, many people do not understand that they can receive Italian citizenship through a little research. Many Italian-Americans can establish dual citizenship by understanding the rules, how to apply, and the benefits of being a dual citizen.

Italian citizenship is based on the principal of *ius sanguinis* or "blood right," meaning that the child born from an Italian father or mother is an Italian citizen regardless of the place of birth. In order to be recognized as an Italian citizen, you have to prove that your Italian ancestor born in Italy was not a naturalized citizen before his son or daughter's birth in the United States.

There are several categories, and you must do your research thoroughly before taking the first official steps.

Here are some of the categories. However, to apply, you must meet all the conditions in each category.

- Your father was an Italian citizen at the time of your birth and you never renounced your right to the Italian citizenship OR your mother was an Italian citizen at the time of your birth, you were born after January 1, 1948 and you never renounced your right to the Italian citizenship.
- Your father was not born in Italy, your paternal grandfather was an Italian citizen at the time of his birth, neither you nor your father ever renounced your right to the Italian citizenship.
- Your mother was not born in Italy, your maternal grandfather was an Italian citizen at the time of her birth, you were born after January 1, 1948, and neither you nor your mother ever renounced your right to the Italian citizenship.
- Your paternal or maternal grandfather was born in the United States, your paternal great grandfather was an Italian citizen at the time of his birth, neither you nor your father nor your grandfather ever renounced your right to Italian citizenship before August 16, 1992.

For the documents required, visit www.conschicago.esteri.it.

However, if you are starting from scratch, here is what you should do:

- Send a Genealogy Index Search Request to the U.S. Citizen and Immigration Services. Go to uscis.gov and type in the search box "genealogy index search request." Then click on the first choice at the bottom of the page. This will take you to the form and instructions on how to complete the form. There is a \$20 fee for this transaction.
- After you receive information from the USCIS, you follow through with the next step, which is to fill out form G-639, a Freedom of Information Act/Privacy Act Request. There is no fee for this and information can be found at uscis.gov/g-69.

There are many benefits to becoming a dual citizen. To start, being an Italian citizen also means that you are automatically a citizen of the European Union. This means you

would have the right to live, vote, work, and travel freely within all 27 European Union countries.

Having both American and Italian passports also means that any travel restrictions on one nationality and not the other would not apply while abroad. Italian

citizenship also allows you to obtain an Italian social security number (or *previdenza sociale*). Italian social security benefits include unemployment, maternity and sick leave, healthcare, and pension. Also, by carrying an Italian passport, travelers might feel safer using it rather than an American passport in certain countries.

You also would be able to vote in Italian elections, which is a right as an Italian citizen.

There are many more career opportunities for dual citizens. Employers are attracted to dual citizens because it shows they are easily transferable between company branches without restriction. Finally, the cultural benefits from having a dual citizenship are invaluable.

As Italian-Americans, we must embrace the Italian culture and look into dual citizenship because it is so important to keep our heritage alive and thriving.

To find the Italian citizenship application form, visit www.conschicago.esteri.it. Follow the links Consular Services - Citizenship - Forms - Citizenship through ancestor (*IURE sanguinis*).



The closeness of the United States and Italy shown in their intertwined flags

GRIAA'S GENEALOGY PROJECT: Immigration Histories of Rockford Italian Families

By Frank Perrecone

For many of us, our parents or grandparents came to America from Italy seeking better lives. They left nearly everything behind but the clothes they were wearing and what they could fit into a trunk or sack. They left mothers, fathers, brothers, sisters and friends. At times even wives and children remained in Italy until enough money was earned to send for them.

Once they arrived it was not easy. Few spoke or understood the language. At first, they worked menial jobs with little pay. Many were taken advantage of and subjected to

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discrimination. But, they persevered due to a strong work ethic and commitment to family.

First and second generation Italian-Americans are the beneficiaries of that decision to travel across a large ocean and eventually settle in Rockford, Illinois. While we have assimilated into middle class society, the efforts and struggles of our ancestors must not be forgotten. That's why GRIAA is seeking immigration histories from Rockford's Italian-American families.

GRIAA wants your family history included 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.

For complete details, including "How To" and



"Formatting" guides 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 families who have submitted their information.

GRIAA expects to publish its book in 2016. If your family is not included, it's because no one submitted the information to us. If you should have questions,

please contact me at 815-962-2700 or frankaperrecone@aol.com.

Amici Italiani dancers perform near and far

By Theresa Cascio

The Amici Italiani Youth Troupe has been busy sharing the Italian culture at various events around Rockford. The kids were invited to perform at the Burpee Museum's "New Year Around the World" where they brought in the New Year by enhancing the guests' cultural experience.

Rockford University and the Multicultural Club celebrated their eighth annual International Food Fair with the youth troupe, and the dancers also attended St. Anthony's Columbus Day Mass. The Coronado Theatre was proud to include Amici Italiani in its 2013 Illinois Sister Cities Association (ISCA) Annual Conference. Their goal was to build a deeper sister cities relationship, and the dancers brought to life the Italian cultural connection between Rockford and Ferentino.

The adult troupe has also participated in many events since our last issue. They, too, were a part of the Columbus Day Mass where they

arrived at St. Anthony of Padua Church in full costume. The dancers were thrilled to be a part of this because of their appreciation for Columbus as a sailor and navigator.

The adult troupe brought a taste of Rockford to the Italian Fest in Chicago's Little Italy neighborhood. The crowd was excited to engage in the dances and learn more



Bea Ricotta, her daughter Stephanie Ricotta and Karen from Vivaci, the Italian dance troupe from Philadelphia, on board the U.S.S. Constitution in Boston Harbor at the IFAFA national conference.



The Amici Italiani Youth Troupe dancers who performed at the Burpee Museum's "New Year Around the World" on New Year's Eve 2013.

about the Italian culture.

Two of the dancers attended the annual Italian Folk Art Federation of America (IFAFA) national conference. This year, the conference was in Boston, and they learned two new dances to teach the rest of the troupe. Stephanie Ricotta learned "San Rocco" so quickly that she was asked to perform the dance at the banquet with Tradizione Vivente from Milwaukee. Bea Giammarese Ricotta, the Amici Italiani instructor, taught conference participants "Polca di Lucignano" so they could bring the dance back to their own troupes.

The Amici Italiani troupe was established in 1985 by Shirley Fedeli who, along with her husband Gene, have been great supporters over the years. As a former dancer, I realize how much hard work goes into these dances, and I am extremely proud of all they've accomplished these past few months. My personal favorite dance will always be "Peppinella" so be sure to watch for this dance the next time you see Amici Italiani!



Available Scholarships

Check out this list of organizations where scholarships are available.

Sons of Italy Foundation, Illinois

Several \$1,000 scholarships will be awarded to students of full or partial Italian ancestry graduating from high school. Financial need, scholastic record, activities showing character and leadership are the criteria. Personal statements and faculty recommendations are required. Deadline is July 1. Presentation in October. Only written requests will be honored. Send a stamped, self-addressed envelope with your request to Illinois Sons of Italy Foundation, 9447 W. 144th Place, Orland Park, IL 60462.

Joint Civic Committee of Italian Americans

One \$2,000 scholarship awarded to a student of Italian ancestry who is either a high school senior accepted into a college with the intent of establishing a major in journalism or communications, or an undergraduate student majoring in journalism or communications. Deadline and presentation to be announced. Winner must attend presentation. Visit www.jccia.com, call 708.450.9050 or email jcc@jccia.com

Joint Civic Committee of Italian Americans

One \$2,000 scholarship presented to a male high school senior of Italian ancestry. Deadline and presentation to be announced. Winner must attend presentation. Visit www.jccia.com or call 708.450.9050.

Joint Civic Committee of Italian Americans Women's Division

Several \$2,000 scholarships awarded to female students of Italian ancestry. Deadline is April 1. Presentation is May 1. Visit www.jccia.com, call 708.450.9050 or email jcc@jccia.com.

Justinian Society of Lawyers

Ten to twenty scholarships of \$1,000 to \$5,000 awarded to law students of Italian ancestry based on academic ability and need. Deadline is early September. Presentation is late September. Visit www.justinians.org/scholarship-programs, call Anthony Farace at 312.255.8550 or email at amf@amari-lovallo.com.

Columbian Club Charitable Foundation

Several scholarships of various amounts awarded to graduating high school seniors and undergraduate/graduate students of Italian descent who are permanent residents of the state of Illinois. Scholarships are also available for undergraduates in music education and graduate students in law, medicine and dentistry. Deadline is October 31. Presentation is in January. Visit www.columbianclub.org

Greater Rockford Italian American Association

Through this committee, scholarships are presented annually to area Italian American families to defray the cost of a private (parochial) education. To date, more than \$500,000 in scholarships has been presented. Visit www.griiaa.net, then onto the Scholarship Committee, chaired by Ben Todaro and Frank Valentine. Scholarships information can be viewed at GRIAA.net and printed by clicking on Application Form.

Italian Club

The Italian Club at Boylan High School has been busy, according to its adviser Jim Sartino. "We haven't been to Italy," he reports, but 15 students and two faculty members managed to get reservations at Maria's before it closed. "It was a very bittersweet moment," Sartino said.

The club had a successful bake sale early in December and members are learning how to play *scopa*, an Italian card game. They were hopeful of organizing a tournament in March, which they said was their version of March Madness. They are also planning their fifth annual Bocce Tournament at St. Ambrogio's.

Sartino said to get us through the winter, we've enjoyed several edible delectables such as homemade sugo (brought in by junior Greg Bacino) with focaccia bread, Pasta Aglio e Olio (brought in by Sr. Silvia Gonzalez), homemade pizzelle (brought in by Sr. Madalena Ricotta), homemade cannoli (brought in by Mr. Sartino), nutella, tiramisu, Gardetto's, and for St. Valentine's Day we enjoyed some of the world famous Baci chocolates made in Perugia, Italy.

Besides the food, we've learned about DaVinci and Michelangelo...and even had trivia contests about them with prizes. We also spent time learning about different Italian Christmas traditions. Through the Facebook group page, Sartino said he has been able to share a lot of exciting links concerning Italian culture and history too.



Italian Club members play bocce at St. Ambrosio's court.



Club members shave chocolate for cannolis



Club adviser Jimmy Sartino fills cannoli shells



Ethnic Heritage Museum Eleanor Biasin named Woman of the Year

Eleanor Pro Biasin was honored on Sunday, March 23, as the Woman of the Year by the Ethnic Heritage Museum. Biasin is a parishioner at St. Anthony of Padua parish.

Biasin was selected as St. Anthony's Woman of the Year and was recognized by Diocese of Rockford. She is a member of St. Ambrose Auxiliary, the Ladies Lombardi Club, the Sons of Italy, Catholic Women's League, Young Seniors Group and Provena St. Anne Auxiliary. She is also involved with the Festa Italiana and the Ferentino Sister City Committee.

In other news, the museum's active volunteer and Advocacy Board President Barb Berman has received the Charles G. Uram Lifetime Service Award. Her dedication granted the museum a \$5,000 donation from the Rockford Cosmopolitan Charities at the Community Foundation of Northern Illinois. The donation will be allocated to the museum's building fund campaign.



Special Recognition recipient Lisa Frost (left) joins Hall of Fame inductees John Canova and Karen Cantele, former Hall of Fame recipient Whitey Marinelli and Vinni (Cavallaro) Farrell and Carmi (Cavallaro) Rongere, daughters of HOF inductee Joseph A. Cavallaro, at the annual GRIAA Hall of Fame dinner, Oct. 12, 2013, at Franchesco's.



A heaping plate of pasta con sarde is ladled with the sauce at St. Anthony of Padua's annual St. Joseph Altar, Sunday, March 16.

May 1 massacre in Portella della Ginestra killed 11

By Theresa Cascio



These photos show the site of the May 11, 1947, massacre

May 1 marks the 67th anniversary of the Portella della Ginestra massacre. In the small towns of Piana degli Albanesi and San Giuseppe Jato in Sicily, this is a day of remembrance for the 11 lives lost and the dozens wounded during May Day celebrations.

Since their May Day celebrations started in 1983, the workers league, or the Fasci Siciliani, of Piana degli Albanesi and its surrounding towns gathered at Portella della Ginestra. These celebrations were led by Nicola Barbato who would speak to the people from a large stone in the middle of this mountainous countryside. In 1947, however, the celebrations were cut short after an electoral victory by the Blocco del popolo which included the Italian Communist Party and the Italian Socialist Party. The victory brought obvious fear that the elections in October would make Italy a Communist country.

On May 1, 1947, hundreds of peasant workers gathered at Portella della Ginestra. The Communist Party secretary began to address the crowd when gunfire brought the speech to a halt at 10:15 a.m. Gunmen hidden in the hills and on horseback killed 11 people, including 7-year-olds Giuseppe Di Maggio and Vincenzo La Fata. Many more

Pappagallo '14



Pappagallo '14



Salvatore Giuliano

were wounded, including a little girl whose jaw was shot off.

Separatist leader Salvatore Giuliano was given responsibility for the massacre. Giuliano's initial goal was to punish peasant workers for the recent election results. He later wrote that he directed the men to shoot above their heads and that no one was meant to be killed.

Giuliano was originally considered a modern day Robin

Hood, stealing from the wealthy and helping the poor. After the shootings, his followers turned on him, and the Italian government offered \$13,200 for his capture. He was eventually killed on July 5, 1950.

Upon arriving in Sicily with my sister in 2011, we were picked up from family friends Franco and Vittorio. They took us to Piana degli Albanesi to see where our family came from. Shortly after, we drove to the memorial. Such solemn emotions rose while walking through the area. Among the beautiful countryside were large stones with the names of those killed engraved in red. Along with the names were poetic words stating that the lives lost were the blood, heart, and history of the countryside.

The massacre is close to many hearts, both Italians and Italian-Americans who have family members that were lost. If you are interested in remember those who lost their lives, light a candle at your church on May 1.

Ask, listen, watch: Don't be afraid to learn Italian

By Theresa Cascio

The beauty of being in Italy and wanting to learn Italian is that Italians have such an eagerness to teach us. They are just as excited to teach their language as we are to learn it. When I first arrived in Rome in August, 2011, we were unsure where our school was. We stopped in a coffee shop near Termini, the train station, and asked for help.

It was obvious after our first sentence that we were Americans, as Italians have always said that our demeanor and accent are unlike any other. However, the coffee shop owner, Gianluca, instantly grew a smile between his rosy red cheeks. He said it was impossible to go any further without a *caffè* and insisted that we sat down. So we sat around with our espressos as he listened to us forming sentences and corrected us whenever we made a mistake.

An hour later, we were on our way to the school, excited for our next informal Italian lesson with Gianluca the next day.

While I moved to Italy with a great understanding of the language, there are only a few phrases that are necessary

to get around the country with ease.

Hellos/Goodbyes

Good morning *buongiorno* (boo-on-jor-no)

Good afternoon *buon pomeriggio* (boo-on pom-eh-ee-joe)

Good evening *buonasera* (boo-on-ah-seh-rah)

*Hellos and goodbyes are interchangeable, but they are used according to the time of day.

My name is ____.

Mi chiamo ____ (mee key-ah-moh)

How are you?

Come va? (coh-meh vah)

*"Come va?" means how's it going, and it can be used

to talk to a stranger as well as a close friend. You can also say "Come stai?" but this is typically reserved for a close friend; some Italians find it offensive to say to people you don't know yet. Where can I find the nearest ____?

pizzeria *Dove si trova la pizzeria più vicina?*

(doh-veh see troh-vah lah peet-zer-ee-ah pee-u vee-chee-na)

hotel *Dove si trova l'hotel più vicino?*

(doh-veh see troh-vah loh-tell pee-u vee-chee-noh)

Where can I find a cappuccino?

Dove posso trovare un cappuccino? (doh-veh poh-so troh-var-eh un cap-u-chee-noh)

Where is the train station?

Dov'è la stazione ferroviaria? (doh-veh-eh lah stah-tzee-oh-neh feh-roh-vee-are-ee-ah)

Please *per favore* (pehr fah-voh-reh)

Thank you *grazie* (gra-tzee-eh)

Now to say it all together:

Good afternoon, how are you? I'm fine, thank you.

Listen, where is the closest pizzeria? I'm starving. Okay, and where is the train station? Perfect, thank you.

Buon pomeriggio, come va? Bene, grazie. Senti, dove si trova la pizzeria più vicina? Ho fame. Bene, e dov'è la stazione ferroviaria? Perfetto, grazie!

Don't be discouraged if you don't understand everything. Most of the Italian language is centered around their hand gestures (so if you're good at charades, you're in luck). Words and phrases are always accompanied by a hand gesture that hints at what a person is saying.

When I was living in Rome, I followed each person's body language to determine what unfamiliar words meant. After I saw 10 Italian taxi drivers pointing to their temple screaming "Pazzo!" at fellow drivers, I realized that they were calling the other drivers crazy. When in doubt, watch their hands!

The best and fastest way you can learn the language is to explore. Go to pizzerias, historical monuments, etc. This way you can learn different vocabulary in different settings. Opening up to the people will allow you to open up to the language.



Theresa Cascio and other students on the Spanish Steps in Rome



Famous face found in out-of-the-way place

By Mike Doyle

Art historians consider it the third most famous smile in history, after the iconic Mona Lisa by Leonardo di Vinci and The Laughing Cavalier of 1624 by Frans Hals, which features a ridiculously upturned moustache, probably the style in the seventeenth century. While The Portrait of the Unknown Man by Antonello da Messina features one of art history's most famous faces, it is located in a small museum in Cefalu, Sicily, which is so out of the way and seldom visited that it is in danger of closing.



Messina – The man with the smile

Messina's work can be seen in the Museo Mandralisca, located in the former home of philanthropist Baron Enrico Piraino di Mandralisca. In the latter part of the 19th century, Piraino was aware that most of the citizens of Sicily and Cefalu in particular were illiterate. So he decided to establish Liceo Mandralisca, the first high school in the town where local residents could obtain an education that was focused on the classics. At the same time, he established a museum where these same local people, old and young, could appreciate the treasures he had collected in his life. Both the school and museum were established in his private home.

While the high school has moved to a newer building, the museum remains in Baron Piraino's private residence. Its most famous attraction is The Portrait of the Unknown Man (Ritratto dell'Ignoto Marinaio) by Messina, who lived from 1430 to 1479. Messina is credited by introducing Italians to the use of oil in paintings. Dated to between 1465 and 1470, the portrait was found on a cupboard door in a pharmacy on the Sicilian island of Lipari by Piraino.

The man is dressed in a sailor's uniform of the time, so it is also known as The Portrait of the Unknown Sailor. Small in size, it nevertheless grabs the attention of viewer. With his face turned slightly, his eyes look directly at the viewer with a clear smile. To some, it appears that the man is laughing at the viewer. To others, his gaze appears hypnotic as Messina clearly captured the expression of his model. Some say he was a pirate from Lipari, which may explain his enigmatic appearance.

Despite the notoriety of the work, critics write that it is badly framed and separated from the public by only a velvet rope. (An online search of the museum found the painting to be without a frame at all). Piraino's collection include other works he found, which, critics say, makes the overall

visit to the resident less than satisfying. One critic wrote, "After searching for something intriguing, I did come upon a fourth century B.C. vase, depicting a fish vendor and a customer in a heated argument. After that, you must face a barrage of 20,000 shells."

As an example of a private institution partly funded by the local government, the museum is facing a bleak financial future and possible closing. It attracts only about 20,000 visitors a year, but part of that is explainable by the fact it is open only one day a week on Tuesday. But if you are in the beautiful north Sicilian town of Cefalu, it is clearly worth a visit.

The museum is located at Via Mandralisca 13, 90015 Cefalu. Its phone number is 39.0921.421547 and it is open Tuesdays from 9 a.m. to 7 p.m.

Colle Verde features wine, olive oil

By Theresa Cascio

Located on the outskirts of Lucca in Toscana, Fattoria Colle Verde has been owned by the same family since its start in the sixteenth century. They grown and sell both olive oil and wine.



A view of the vineyard in Tuscany

The olive oil is grown, harvested, cold-pressed, and bottled on the estate. As for the wine, 100% of the grapes used are grown on the vineyard. Each grape is hand selected then oak-aged for fermentation, which has a lot to say about the quality of the wine. You

can purchase both products right there on the estate. It doesn't get more authentic than that!

When I went to the vineyard with a group of friends, we automatically fell in love. We were greeted by the laid back, carefree owner and the villa's dog.

After introductions was, of course, the food. We ate three antipasti courses, all accompanied by the vineyard's own wine. The wine selected was meant to compliment the vegetables, cheeses, and breads and beans. Lunch was served on the taverna overlooking the breathtaking view of the fields below. After lunch, we





took a tour of the vineyard, wine factory, and olive oil factory. During this time, we learned how they made their products and what made them different than other vineyards. However, it was the views that made the experience indescribable. Colle Verde is 17 miles away from the Mediterranean Sea, surrounding the entire estate with a fresh, cool atmosphere.



If you ever get the chance to visit the Tuscan region of Italy, you must go to the Colleverde vineyard and take one of their wine tours. We participated in the lunch and tour, but there is also a wine tasting tour and a cooking course.

For more information on the vineyard, visit colleverdevineyards.com.

Spring and Summer Festivals and Holidays of Italy

April (Aprile)

20 -- Easter Sunday (Pasqua)

25 -- Liberation Day - This day celebrates the Italians liberation by the Allied troops in WWII.

May (Maggio)

1 -- Festa del Lavoro - Festa del Lavoro in Italy originally celebrated the workers' success in fighting for better working conditions and benefits. The holiday is now celebrated nation-wide through concerts and festivals.

June (Giugno)

2 -- Festa della Repubblica - Republic Day celebrates the day in 1946 when Italians voted to be a republic.

13 -- Feast of St. Anthony -- One of Italy's best known saints, St. Anthony is known as the patron of lost causes. It is celebrated in Padua, where his tomb is located in the Basilica of St. Anthony.

29 -- Feast of St. Peter & St. Paul - This is a public holiday celebrated in Rome.

August (Agosto)

15 -- Ferragosto - Ferragosto is one of the most popular holidays in Italy, celebrating the assumption of Mary. National and official businesses close during Ferragosto, and many towns celebrate with processions.

Easter Egg Bread

2 packages yeast
 ½ cup lukewarm water for the yeast
 ½ cup lukewarm water for the large mixing bowl
 6 cups sifted flour
 ¾ cup shortening
 2 tablespoons lemon juice
 1 teaspoon grated lemon peel
 1 cup sugar
 1 teaspoon salt
 3 beaten eggs (2 for mixture, 1 for brushing the top)
 5 hard-boiled colored eggs

Soften the yeast in the ½ cup of lukewarm water. Let stand 5 to 10 minutes. Pour into large mixing bowl the other ½ cup water and blend in 1 ½ cups flour. Stir softened yeast into flour water mixture and beat until very smooth. Cover bowl with cloth and let stand in warm place for 1 ½ to 2 hours to rise. Cream shortening, lemon juice, lemon peel with sugar and salt; add beaten eggs and mix thoroughly. Add yeast mixture, mixing well. Add the 4 1-2 cups of sifted flour, ½ cup at a time, to yeast mixture until very smooth and able to form a soft dough. Knead on a lightly floured surface. Place dough in a deep bowl, large enough for it to rise double. Punch down dough with fist, halve it and let stand for 10 minutes. Roll each into a 36-inch rope, 1 ½ inch diameter. Form into braided ring on a greased and floured cookie sheet. Press 5 colored Easter eggs into the ring of dough, pointed end down, and cover with towel. Let ring rise. Brush braid with mixture of 1 egg yolk and 1 tablespoon milk. Sprinkle with candy crystals and bake 45 minutes to 1 hour or until bread is gold brown in 350-degree oven.

Torta di Ricotta (di Pasqua)

Pastry:

1 cup sugar
 3 eggs
 4 cups flour
 2 1/4 sticks butter
 1 tablespoon lemon zest

Filling:

5 eggs
 3/4 cup sugar
 1 1/2 pounds ricotta
 2 teaspoons cornstarch
 Zest of 3 lemons

1 tablespoon flour

Beat the sugar and eggs in a large bowl. In a separate bowl, combine 2 cups flour, lemon zest, and butter. Work the ingredients with a fork, allowing the butter to remain in small chunks. Add both mixtures together and slowly add the rest of the flour. Turn the dough, forming it into a ball and adding more flour if becomes too sticky. Wrap the



dough and refrigerate for an hour.

For the filling, beat egg yolks and sugar together. Add the ricotta then the rest of the ingredients. In a separate bowl, beat egg whites until they form peaks and add to the mixture. Preheat oven to 350. Grease and flour 6 mini Bundt pans. Separate the dough into 6 equal pieces. Gently roll out the dough to thin sheets and line the Bundt pans, allowing some to hang over the edge.

Fill the rest of the pans with the ricotta mixture, then fold the edges of the dough over to form a top. Bake for 1 hour, allow the cakes to cool before removing from the pans, then refrigerate at least 6 hours before serving.

Polpettine (Italian Meatballs)

- 1 1/2 pounds ground beef
- 1 potato (peeled, cooked, and mashed)
- 1/4 cup chopped parsley
- 1 clove garlic (finely chopped)
- 1 egg
- 1/4 cup grated Parmesan
- Salt & pepper
- Olive oil
- Flour

Mix ground beef, potato, parsley, garlic, egg, cheese, salt, and pepper in a large bowl. Form the meat into small patties (polpette). Lightly roll them in flour and lightly fry them in oil. Cook for a few minutes, and serve warm.

Pane di Pasqua (Easter Bread, makes 3 loaves)

- 5 eggs
- 1 cup sugar
- 1/2 cup olive oil
- 1 lemon
- 2 ounces active yeast cake
- 1/2 cup milk
- 2 potatoes (peeled, cooked, and riced)
- 6 cups flour

Mix the eggs and sugar. Once combined, mix in the oil and lemon zest. Stir the yeast into the warm milk. Add the yeast, milk, and all other ingredients to the egg mixture, stirring in the flour last. Knead the dough for a few minutes until soft and elastic. Brush a light amount of oil on the outside of the dough and place it in a bowl. Cover the bowl and let rise until double in size (about 1 hour). Press dough down, cover again, and let rise another 30 minutes. Press dough down again and divide into 6 pieces. Roll each piece into a 1 1/2 inch loaf and braid two pieces together to make 3 loaves. Place loaves on baking sheet, covered in a damp towel, and let rise approximately 45 minutes. Preheat oven to 350 degrees F, lightly brush the loaves in an egg wash, and bake for 50 to 55 minutes.

Brodetto Pasquale (Easter Soup)

- 1 1/4 pound beef
- 1 1/4 pound lamb breast
- Small onion
- Carrot
- Stalk of celery
- Several sprigs of parsley
- 6 egg yolks
- Juice from half a lemon
- 1 teaspoon minced marjoram
- White pepper
- Toasted Italian bread
- Grated Parmesan

Heat the beef and herbs in 2 quarts of water. Once boiling, set to simmer for an hour and a half. Add the lamb and cook another hour and a half. Degrease and strain the broth. Heat the broth until just below a boil. Line the soup bowls with the toasted bread. Beat egg yolks in tureen together with lemon juice and Parmesan. Slowly pour the broth into the tureen so that the broth thickens but the eggs do not curdle. Once finished stirring in the broth, add marjoram and ladle into bowls. Serve the meat as the second course.

Zuppa Inglese (Italian Rum Cake)

- 1 10-ounce jar maraschino cherries
- 1 teaspoon rum or rum-flavored extract
- 1 3/4-ounce package of instant vanilla pudding
- 1 3.9-ounce package of instant chocolate pudding
- 2 packages of 3-ounce ladyfingers
- 1 pint heavy cream
- 1 teaspoon white sugar
- 2 ounces almonds lightly toasted

In a small bowl, drain cherry juice and add rum and set aside. Prepare vanilla and chocolate puddings in separate bowls, according to package directions. Allow each to set up five minutes.

In a 9- x 13-inch baking dish, place a layer of cookies on the bottom. Cut a few of the cookies in order to create a tight fit, if needed. Sprinkle cookie layer with 1/3 of the cherry juice mixture and spoon vanilla pudding over the cookies, spreading to the edge of the pan. Repeat steps with cookies, cherry juice and chocolate pudding. Make final layer with cookies and remaining juice. In a medium bowl, whip cream and sugar together until soft peaks form. Top dessert with whipping cream, sprinkle with almonds and garnish with whole cherries or strawberries. Refrigerate for two hours or more before serving.

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2014 Calendar Items

May

15 – Application deadline for GRIAA Hall of Fame nominations

June

30 – Women's Italian Open at Mauh-Nah-Tee-See Country Club

August

1-3 – Festa Italiana at Boylan High School
 11 – Men's Italian Open at Mauh-Nah-Tee-See Country Club

October

11 – GRIAAA Hall of Fame Dinner, Franchesco's
 Don't forget to submit your nominations for the Italian American Hall of Fame. For information, go to griaa.net or contact Whitey Marinelli at 815.227.9424 or Frank Perrecone at 815.962-2700. Deadline for applications is May 15, 2014

To our readers:

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