

# PAPPAGALLO



Funded by the Greater Rockford Italian American Association - GRIAA  
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Fall 2017

## A Tribute to Our Veterans

*Sam Caruana, Carlo Rossi, Benny Frisella awed by Vets Roll trip that was 'absolutely amazing'*



*Carlo Rossi (left), Benny Frisella and Sam Caruana visited Washington, D.C., and other places*

**By Mike Doyle**

They numbered 200, representing 12 states, and they were awed by how they were honored for their service and contributions. On May 21, 2017, Vets Roll 8 took to the road as part of a tribute to the service and sacrifices of our military veterans. Included in this esteemed gathering of men and women who visited war memorials in Washington, D.C., was three veterans from Rockford – all of whom are Italian-Americans.

"It was absolutely astounding, absolutely amazing," said Carlo Rossi, a U.S. Air Force veteran. "I couldn't have asked to be treated any better had I been the president."

"What a great feeling," said Benny Frisella, a U.S. Army veteran. "We were treated with such respect."

"It revived in me a great feeling for our country," said Sam Caruana, a U.S. Army veteran of World War II. "It is something when you see all those people coming out."

For four days in May, eight buses took veterans, Rosie the Riveters, and volunteers to our nation's capital, where they visited the World War II, Korean War, and Vietnam War memorials, as well as the Lincoln Memorial, National Marine Corps War Memorial (also known as the Iwo Jima Memorial), and Arlington National Cemetery, where they visited the Tomb of the Unknown Soldier. For all three, it was their first visit to Washington, D.C.

Asked to select which was the most memorable place he visited, Sam said, "I really couldn't pick one out. But the first one we saw was the Iwo Jima statue, and I couldn't imagine it being that big. It was huge."

Sam served in Belgium and Germany in C Battery, 929th Field Artillery Battalion, 104th Infantry Division, and saw action in the Battle of the Bulge. His unit entered Germany at Aachen and crossed the Rhine River on a pontoon bridge that had been

constructed to replace the bombed out Ramagen Bridge. The 104th liberated the Nordhausen Concentration Camp on April 12, 1945.

Carlo served in the U.S. Air Force during the Korean War with the 301st Air Police Squadron at Barksdale Air Force Base in Shreveport, Louisiana. Not surprisingly, the site that had the greatest impact on him was the Korean War Memorial. "I was really set off by that," he said. "It has life-size statues walking through the swamps of Korea, and it's like you are walking with them."

Benny served in a heavy artillery unit at a missile site in Nebraska from 1961-64. "Shortly after I got out, President Johnson closed up all the missile sites and a lot of guys I was stationed with ended up in Vietnam," he said. "I lost quite a few friends."

He was impressed by all the sites they visited and singled out the Lincoln Memorial and the U.S. Air Force Museum at Wright-Patterson Air Force Base in Dayton, Ohio, the first stop on the tour. While on their trip, many of the veterans received letters and cards from home that had been previously sent by family members, so the veterans could have another "mail call." They also were greeted by family and friends upon their return with signs and banners.

There was no cost for the veterans and Rosie the Riveters, women who worked in factories to produce products for the war efforts. The goal of the Vets Roll is to provide the opportunity for

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## GRIAA Honors 4 Women

***For the first time, GRIAA is honoring four women at its annual dinner on October 6. Rosie Scalise Sheridan and sisters Joan Gullo and Colleen Gullo will be inducted into GRIAA's Italian American Hall of Fame. In addition, Ange Armato will receive GRIAA's Special Recognition award. Stories on pages 2 and 3.***



*Sisters Joan and Colleen Gullo*



*Rosie Scalise Sheridan*



*Ange Armato*



## Devotion to St. Joseph inspires Hall of Fame inductees

*Rosie Scalise Sheridan, Colleen & Joan Gullo honored for contributions to Italian culture*



*Rosie Scalise Sheridan (far left) and family members gather at the St. Joseph Altar in her home on March 19, 2017.*

**By Mike Doyle**

Inspiration from family and a promise to St. Joseph have led three remarkable women to be selected for induction into the Greater Rockford Italian American Association's Hall of Fame. For sisters Colleen and Joan Gullo, it was a family devotion to St. Joseph that inspired them to continue to organize the annual parish St. Joseph Altar at St. Anthony of Padua Church. For Rosie Scalise Sheridan, it was a promise she made following her survival of breast cancer.



*Colleen Gullo explains to a young St. Joseph Altar visitor the panuzzi or little breads that were baked for the altar.*

All three women will be honored at GRIAA's Hall of Fame Dinner and Special Recognition Awards on Friday, October 6, at Giovanni's, as well as at the Columbus Day Mass on Sunday, October 8, at St. Anthony of Padua Church at 11:30 a.m.

The legend of St. Joseph Altars is well known in Rockford. They were originally celebrated in homes, mostly in South Rockford, to seek intercession during troubled times or to give thanks for answered petitions. In the past when Italian-Americans

were the dominant ethnic population in this part of town, it was common to be able to walk to the many homes that created St. Joseph Altars. In 1945, there were more than 20 altars in South Rockford.

When Colleen and Joan Gullo were growing up, their family usually had an altar. "The inspiration really came from our father's family," Joan said. "But our mother always had a devotion to St. Joseph, and we would always have a *tavola*, a little table, when she would cook the special pasta, make cookies and invite mostly family members to come. We did it yearly basis for many years."

Later, following the passing of both Gullo parents, the sisters had an altar at their home in 1995. "We had it for my father and mother, giving thanksgiving to St. Joseph, for their safe passing," she said.

Eventually as the number of altars in homes diminished, St. Anthony Church began to sponsor a parish altar, and in 1996, Colleen Gullo became the co-chair of the event. The next year, when the other co-chair position opened up, her sister Joan stepped in. As co-chairs, they are clear to say the event belongs to the church. "It is a parish event, and we don't want it to die," she said. "We are inspired by the many, many people, living and deceased, who have this wonderful devotion to St. Joseph. That inspires us and keeps us going."

"We want people to understand that the St. Joseph Altar is the accomplished through the efforts of many people," Colleen said.

The 2017 event, held on St. Joseph's Day on March 19, drew hundreds to the church's parish hall. "There were about 800 who attended, and we had 200 carry-outs," Joan said. That adds up to about 200 pounds of pasta, 85 gallons of sauce, dozens of loaves of bread, and thousands of specially made cookies. An estimated 100 volunteers help to make the day a success.

In 2001, when Rosie Scalise Sheridan was diagnosed with breast cancer, she made a vow. "St. Joseph has always been special to me, so I prayed that everything would be OK," she said.

And it was. "I was really one of the lucky ones ... I never had to have chemo," she said. "I promised St. Joseph that I would make an altar every other year."

She held the first altar at St. Ambrogio Society in 2003,

*Continued on page 6*



*Joan Gullo makes the panuzzi in her home. The panuzzi are decorative little breads that are used to adorn the altar.*



## Ange Armato earns Special Recognition honors

By Mike Doyle

Even Ange Armato admits that her upbringing as a first-generation American wasn't one you would expect to find in a typical Italian family. Both her parents, Santa (Guzzardo) and George Armato, were from Sambuca, Sicily, but didn't meet until they were on the same ship bound for the United States.

The seventh of eight daughters, she was the only one of her siblings to graduate from high school. "There was no way I was going to work in a factory," she said. "I decided I wanted to be ambitious." She grew up on South Church Street and, as a young teenager, would go to nearby Montague School to play baseball with seven guys and two other girls.

Despite her small size – "I was never more than 100 pounds" – she tried out for the Rockford Peaches and eventually made it to the All-American Girls Professional Baseball League (AAGPBL). As a result of her resilience and historical impact, Ange has been selected to receive the 2017 Special Recognition Award by the Greater Rockford Italian American Association at its annual Hall of Fame Dinner and Special Recognition Awards on Friday, October 6, at Giovanni's. In addition, she will be recognized at the Columbus Day Mass on Sunday, October 8, at St. Anthony of Padua Church at 11:30 a.m.

Ange said she was surprised when she learned that she was being honored by GRIAA for her accomplishments. "I'm really shocked that this came along," she said. "I spent so much time playing ball and didn't think anything of it at all. But all of that was forgotten until the movie came out."

The movie is "A League of Their Own," a hit film about the Rockford Peaches that told the story of a women's professional baseball league that played here and other Midwestern cities in the 1940s and early 1950s. Ange actually appears at the end of the movie that is celebrating its 25th anniversary this year when she and Dottie Keye, another former AAGPBL player, appear in a game at Cooperstown, N.Y., home of the Baseball Hall of Fame.

Ange's mother apparently saw a special spark in her seventh daughter. "My mom was really more for me than against me," Ange said. "She thought I was too small ... so she'd feed me egg-nogs every morning, so I would get heavier. That's why I didn't play after I went to spring training in 1948. I was so small. They said, 'Go home. Finish school and get some fat on you.'"

She signed a contract with the Rockford Peaches team in 1949 as a second baseman but an injury kept her off the field. After her mother's death in 1952, she left baseball to pursue a career as a technical artist. That in itself was rare goal for the daughter of immigrant parents. "(My parents) allowed me to do some things I couldn't believe," she said. "When I asked my parents if I could go to art school in Chicago, they said yes."

Ange was working in the field when a chance encounter with the manager of the Kalamazoo Lassies of the AAGPBL led to a spot on the team in 1953. However, she was forced to quit for good with severe allergies, which has left a hole in her heart



*Ange Armato on the far right in the first row at the Rockford Peaches Rookie Camp in 1948 at Miami Field in Opaloca, Florida*

to this day. "My parents were really behind me," she said. "My mom never got to see me play, actually, none of my family did."

However, they were able to see her determination from an early age. "When I was in my early teens, I started playing softball but I had to go to DeKalb to play," Ange said. "They would come and get me. That's where it all started."

After her baseball career was over, she returned to Rockford and worked for the Barber-Colman Company, where she was one of the first woman draftsmen and later was a technical illustrator but only after taking an entry-level job as a file clerk. She eventually became an advertising manager for a Rockford graphics company. She continued working in that medium and enjoyed success as a commercial artist.

"Being one of the few Italians that played baseball, especially here in Rockford, it was a really great time," Ange said. "I am really honored that they would think of me for this award."

## Ferentino makes network TV

On the May 14, 2017, episode of CBS drama "Madame Secretary," the American and Italian governments are tracking a drone that is making its way to Rome reportedly with a deadly virus. When asked the whereabouts of the drone, an American military officer says, "It was just spotted over Ferentino, 40 miles southeast of (Rome)."

The drone was destroyed, and there was no virus. Ferentino is the ancestral home of many of Rockford's Italian-Americans.

## Boylan Class of '68 sets 50th reunion

Boylan Catholic High School's Class of 1968 will hold its 50th reunion on October 4-7, 2018. For information, contact Nancy Parrinello at 815.345.6310 or at [nnparrinello@yahoo.com](mailto:nnparrinello@yahoo.com).



## Students find culture, make life-long friends

*11 Boylan students visit Ferentino, other places in Italy in Sister City exchange trip*



*Mary Valentine (second from left) with host family, Anna Maria Crescenzi, Maria Ada Tersigni and Angelo Tersigni.*

**By Mary Valentine**

The afternoon of July 12, 11 Boylan Catholic High School students departed for our journey to Ferentino, Italy, Rockford's sister city. We set out on our journey to find and embrace culture, experiences, and new

friendships, and, by the end that is exactly what we did.

During our two-week stay, we lived with host families who had children our age (around 17-years old). We were welcomed with open arms by their whole families, who made us home-cooked meals, and taught us their language and way of life.

"My amazing host family welcomed me into their home and truly made me feel like part of the family," said 16-year-old Sowmya Monroe, a junior at Boylan. "For that, they will always hold a special place in my heart."

At first, staying with our host families was somewhat of a challenge. In most of our situations, our host parents barely knew any English.

However, we all figured out how to communicate well despite our barriers. Our Italian peers could translate for us, and, on both sides, we made huge efforts to speak each other's language.

Our trip was packed with touring various well known places such as Rome, Sperlonga, Assisi, Monte Cassino, and the Amalfi Coast, as well as smaller towns that surrounded Ferentino. Our day-to-day routine went something like this: we would wake up early and eat breakfast, usually something sweet such as cookies with Nutella, cake, and of course, espresso. Then, our host parents would drive us and their kids to one of our "meeting spots" in Ferentino, where all 22 of us Italians and Americans would board a bus and set out for the day's trip. Our host families would usually pack us multiple *panini* to eat for lunch, usually around 2 p.m. (or 1400 in Italy).

After our day's excursion, we would be picked up at the same spot we met in the morning and go home to spend the evening with our hosts. We would be called for a multiple-course dinner usually around 9 p.m. or 2100. Following dinner almost every night, all of the kids would meet in the town center where we got the chance to get to know our host's friends and class-



*Street scene in Ferentino.*



*Boylan students who took the trip were (from left) Brennan Ott, Maddie Solon, Amy Baudhuin, Sowmya Monroe, Isabela Parases, Marlee Gustafson, Samantha Janke, Mary Valentine, Jane Reesor and Annie Cyrs.*

mates. We were all mutually intrigued by each other, which ended with some great laughs and lasting friendships.

"It was amazing to see how people from countries so far away could be so alike and bond so quickly," said Annie Cyrs, 17, a Boylan senior. "As long as I live I will never forget the hearts and hospitality of the Italians and the memories we shared with them."

We will forever be amazed by the breathtaking things that we saw in Italy, but what we will really hold close to our hearts are the people we stayed with, who we grew so close with in such a short period of time.

"When I look back on this trip, I will always think about our Italian friends and all of our memories," said Jane Reesor, a junior at Boylan.

We were so blessed to have made lifelong friends from across the world, but it made our goodbyes that much more difficult. My own host, Maria Ada Tersigni, 17, a senior at Ferentino's Feletico School, said something to me as I was boarding the bus to depart Ferentino that I will never forget: "You will always be like a second sister to me; the pain of parting is nothing compared to the joy of meeting again."

*Mary Valentine is a senior at Boylan Catholic High School*

## Sister City Alliance plans Taste of Italy, November 5

Several locally owned Italian restaurants will be providing samples of their specialties when the Rockford Italian Sister City Alliance (RISCA) holds the Taste of Italy III on Sunday, November 5, from noon to 3 p.m. at the Venetian Club, 2180 Elmwood Road.

The event provides funds for RISCA programs, including the exchange of high school students with Ferentino, Rockford's sister city in Italy. In addition to wonderfully created menu items, the event will have door prizes, entertainment, and a cash bar. Tickets are \$25 apiece.

For information, contact Dina at [dinagetty@yahoo.com](mailto:dinagetty@yahoo.com) or Anna at [annadrog@comcast.net](mailto:annadrog@comcast.net) and 815.979.0779. More information is available at [ourrisca.org](http://ourrisca.org).



## Immigrants faced a difficult decision during World War I

By Mike Doyle

Pietro "Peter" Cicero immigrated to the United States in 1914, coming from Sambuca, Sicily. While living in New York City in 1917 at the start of World War I, he was forced to make a life-altering choice. "They said, either you serve in the American Army or you have to go back to Italy," said Pietro's son, Sam Cicero. He chose America.

"He served two years and was honorably discharged as an American citizen," said Sam of his father who decorated for his duty. "He has some medals to show for it."

This "fast-track" to U.S. citizenship began during the Civil War when Irish immigrants were met at their ships in New York harbor and many signed on to become Union soldiers. For many, it was easier to serve than wait out the normal five-year wait for citizenship, but, of course, that came with many perils. For immigrants from Italy in the early part of the 20th century, many had to choose between their loyalty to the "old country" and their new one.

"Some had immigrated in part to escape the long military service required by many European nations, but other immigrants were eager to enlist in America's armed forces to serve their new country," according to an article on immigration during World War I on the National Park Service website, nps.gov.

"If a male immigrant had not yet become an American citizen — a process that normally takes at least five years — he could be drafted into the armed forces of his homeland. Some immigrants even volunteered to serve in their native country's military when war broke out. More than 500,000 German Americans and some 90,000 Italian Americans left the United States to enlist in the armies of their respective homelands."

About 500,000 immigrants from 46 countries served in the U.S. armed forces during World War I, making up about 18 percent of the troops. More than 192,000 of these became U.S. citizens after the war.

According to nps.gov., 13 immigrants born in 12 different countries earned the Medal of Honor for their heroic actions during World War I. They charged enemy guns, rescued comrades, took command when others fell, and, in one case, died in the attempt. Medal of Honor recipient Michael Valente noted the importance of this recognition when he said, "I did not forget, while the president was conferring the award, that he had decorated an American of Italian origin — and that through him honor can come to all Italians who emigrated here." Valente, who emigrated from Cassino, Italy, won our nation's highest medal for his actions in France on September 29, 1918.

Pietro Cicero served in Company L, 18th Infantry Regiment of the First Division and was wounded in the shoulder in action during the Meuse-Argonne Offensive, the largest American military operation of the war. More than one million American soldiers took part in the October 1918 battle. Pietro was awarded a Silver Star and a Purple Heart for his contributions and the

18th received a unit citation. In addition to his U.S. citizenship, he received a commendation signed by President Woodrow Wilson.

There were many other Italian-Americans from Rockford who followed the same path to citizenship as Pietro. Emiliano Massetti fought at Verdun, the Argonne Forest, in Alsace-Lorraine and West Flanders, where he was wounded on November 1, 1918. He was discharged at Fort Dix, N.J., on May 16, 1919.

Another was Dan Gioppo's grandfather, Baldassare Gioppo. Born in Chiuppano, Italy, he was discharged from the Italian army at Camp Grant and offered American citizenship if he joined the American army in World War I. After the war, he returned to Italy and married Catherine Zavagnin and had two children, Cecelia and Peter. He died in 1936.

While most know that Italy fought against American during World War II, many people are not aware that Italy was on America's side during World War I. In May 1915, Italy joined the Triple Entente with England, France, and Russia and declared war on Germany and Austro-Hungary. However, Italy's involvement was disastrous. At war's end, more than 600,000 were killed and nearly a million injured, including 250,000 who were permanently disabled.



*Sam Cicero holds a photo of his father Pietro Cicero and a display of the medals his father won for serving the U.S. in World War I*

*Continued from page 1*

every veteran through 1963 to visit the memorials in Washington, D.C., that were built on their behalf. Vets Roll Inc. reports that our country loses 900 to 1,000 veterans from their 70s to mid-90s every day. So far more than 1,500 veterans and Rosies from 32 states have taken this remarkable journey.

All three veterans on the 2017 tour were amazed at how many people turned out along the route to cheer them. "All of these little towns we went through ... there were fire departments with all their gear," Sam said. "We'd see people on overpasses waving flags."

"At every stop we made, every single place, there were people there to greet us," Carlo said. "There were honor guards at every location. I never dreamt it would be like that."

"My goodness," Benny said. "We would be going under the overpasses and above us there would be fire trucks with flags, tooting their horns. It was something to see."

Sam said he will never forget one scene — a man by himself was holding a young boy on his shoulders. The boy was waving the American flag.



Continued from page 2

but after she and her husband added onto their home in rural northwest Rockford, she has had it in her living room. She said it could not be accomplished without a lot of help. "I cannot do it without family and friends," Rosie said. "And some of them are my inspiration. The whole family comes home for the event, making cookies, cooking and decorating the altar. That's who you see serving pasta and cleaning the tables. It's awesome."

The 2017 altar, also held on March 19, started the same as the ones in the past. "My brother Carl Scalise and his son Carl are both fabulous cooks," Rosie said. "They blast in here about 6:30 in the morning on the day of the altar and get the *sucu* roasters going. My whole family is so wonderful!" One of Rosie's missions is to help others make an altar and keep the tradition alive. She has *speda*-making workshops in her home. *Spedas* are the large fig-filled cookies on the altar steps.

Being recognized for their impact on local heritage as Italian-Americans impacted each of these outstanding women.

"It makes us feel connected to our ancestors," Joan said.

"It's a good thing when people try to keep traditions alive, and, hopefully somewhere along the line, that will touch a person who will want to learn about their Italian heritage," Colleen said. "We want people to understand that the St. Joseph Altars are the result of efforts of many people, so we accept this honor in honor of all of them. If it touches somebody's heart, it's a good thing."

"This honor is really special to me," Rosie said. "And it is all

the more fun that the three of us are going to be inducted. I love that. It makes it all the more special."

This is the first time since the hall's inception in 1978 that three women are being inducted. And when you include Ange Armato's selection for Special Recognition as a pioneer in the All-American Girls Professional Baseball League, it showcases the accomplishments of women, who have come a long ways since the early arrival of Italian immigrants into Rockford.

"I often think about those ladies," Joan said. "I remember hearing them praying. They may not have been the most educated, but they certainly knew what they were about. Thinking about the things they endured, makes us feel we can still do all those things in their memory. It's their strength that runs in our blood."

Rosie's contributions to Rockford's Italian-American community go beyond her semi-annual altars. She just celebrated 20 years of being with GRIAA's *Amici Italiani* Adult Dance Troupe (first as a dancer and then as director for the troupe), and completed an eight-year run as chairperson of the Hall of Fame dinner.

GRIAA Hall of Fame member Shirley Fedeli got her involved with the dance troupe. "She said that as my children grew up, it was a good time to get involved, so when I became an empty-nester, I'd have something else going on," Rosie said.

"I'm not dancing as much – my knees don't seem to do it – but I am director of the adult dance troupe and enjoy their enthusiasm and endless efforts! Bea Ricotta and the troupe are awesome!"

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## GRIAA to host Italian folk art festival, November 10-11

Italian folk artists from around the country will converge on Rockford November 10-11 when GRIAA and the *Amici Italiani* Folk Dance Troupe host the 2017 Italian Folk Art Federation of American (IFAFA) Conference at the Hoffman House.

The gathering is intended to bring people together who share the common goal of keeping Italian folk heritage alive and growing in the United States. The weekend event features dance and song workshops, costume and instrument exhibitions, demonstrations, lectures, guest speakers, and artists, including local craft exhibits.

Several local and area people will be conducting workshops at the conference, including:

- Italian folk dances taught by Bea Ricotta
- A *vastedde* or "little breads" workshop conducted by Joan and Colleen Gullo and Rosie Scalise Sheridan. These breads are decorative, non-edible breads that adorn St. Joseph altars
- A presentation on the influence Italians and Italian Americans have made on music conducted by Jimmy Sartino. "The Italian Gift of Music to the World: From Italy to America" celebrates the unique contributions made by Italians.
- Italian songs taught by choral director Karen Cantele.
- An Italian cooking demonstration by Jody Perrecone.



*Workshops in Italian folk dancing will be conducted at the IFAFA Conference.*

- A session on Italian superstitions given by Paul Torno.

The program is open to other workshop topics with Italian influences. If you have an idea, contact Karen Cantele at [kcan-tele@comcast.net](mailto:kcan-tele@comcast.net) or Bea Ricotta at [bricotta@rrstar.com](mailto:bricotta@rrstar.com).

Rockford last hosted the event in 1995 and recent conferences have been held in Philadelphia, Boston, Hartford, Conn., Las Vegas, Sacramento, Calif., Dallas, Milwaukee, Des Moines, Iowa, Canton, Ohio, and San Francisco. At the last event in Philadelphia in 2015, three versions of the tarantella were taught.

The conference begins on Friday, November 10, with a welcome and gathering. Saturday's sessions, which are expected to include such topics as dancing, palm weaving, genealogy, Italian music, and other Italian traditions, run from 8 a.m. to 4 p.m., followed by a dinner in the evening. For additional information, contact [italianfolkartfederation.org](http://italianfolkartfederation.org) or [griaa.org](http://griaa.org).

## GRIAA's Italy Trip Scheduled for 2018

GRIAA will host a trip to Italy from August 30 to September 10, 2018. Travel arrangements are being made by Tony Caruana at Lindstrom Travel. (See ad below.)

We will spend four nights in Rome, two in Florence, two in Venice and two in Lake Como. The itinerary for day sight-seeing destinations is in the final stages as Pappagallo goes to press.

For further information contact [tony@lindstromtravel.com](mailto:tony@lindstromtravel.com).

This is the second trip to Italy sponsored by GRIAA. The most recent was a visit to Sicily in September 2016.

Join GRIAA's

## Wonders of Italy

Aug 30 - Sep 10, 2018

|           |          |
|-----------|----------|
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| Florence  | 2 nights |
| Venice    | 2 nights |
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## Much to see on a Naples adventure

By Joan Schmelzle

"See Naples and...enjoy" -- a better version of the old quote about this Italian city. See museums, galleries, churches, people, streets, even ruins, all under the gaze of a sometimes smoking mountain. Arrange these topics in whatever order you prefer and prepare to enjoy Naples where you can often see Mt. Vesuvius looming not too far away.

One of the best known and most interesting stops is the National Archeological Museum, which houses several different kinds of exhibits. The Farnese collection of sculptures comes from Charles III and includes early Roman copies of lost Greek works. Other highlights in the sculpture section come from Pompeii and Herculaneum. Mosaics and frescoes also come mostly from cities buried by Vesuvius.

Not far from this museum on Via Benedetto Croce are two of the many churches in Naples that are worth a visit. Gesu' Nuovo and Santa Chiara are examples of very different styles. Gesu' Nuovo, with a fairly plain façade has an ornate baroque interior with colored marbles, elaborate statues and chapels. One chapel is devoted to a local saint, San Giuseppe Moscati, a doctor who took care of the poor without charging.

Santa Chiara is also plain on the outside but carries the unadorned style on the inside, too, since it is a Franciscan church. The church is free to visit, but a museum and cloister can be visited with a charge. The cloister's pillars and benches are covered with beautiful majolica tiles in yellows and greens. The museum has remains from before a bomb and fire destroyed the original church, sections on history, reliquaries, and the ruins of a Roman bath.

The liveliness of Naples is evident on Via Benedetto with shops, cafes, and lots of people. Once I followed along with a group of second or third graders singing at the top of their lungs while following a *Pulcinella* with his hook-nosed mask and colorful clothes. He kept time on his "drum," danced with a shop worker, and bopped people over the head with his fake club.

Turning left just past the church of San Domenico Maggiore, you will come to Via Sangro, home of a most beautiful, but also strange museum, Capella Sansevero. This is home to the marvelous sculpture of the "Veiled Christ" and also beautiful sculpture groups containing allegorical figures of family members of Raimondo di Sangro, the Masonic Grand Master who planned the chapel. In the crypt are two medical forms, one a man and one a woman which show the whole circulation system. These are considered to be very accurate, but no one is sure yet how this was accomplished in the 18th century.

Back on the street continue to Via San Gregorio Armeno and



*The façade of the Castel Nuovo, the Civic Museum in Naples.*

find Christmas all year. This street is full of shops selling complete Nativity scenes (*presepio*) or pieces so you can construct your own. These pieces picture not just the people one expects, but food, plants, animals, and even figures of famous people including athletes, politicians, and actors. There are also whole scenes you can add such as restaurants, dances, and daily activities. Many of the shops also sell tourist "stuff" such as *Pulcinella*s, magnets, pencils, banners, etc. The Nativity scenes can be very elaborate or more realistically portray the Holy Family and the manger.

At the top of the street a right on Via dei Tribunali heads to San Lorenzo, another beautiful church. In the cloister is the entrance to the excavations that have found remains of a market, workshops, and a treasury building from the Greek and Roman times in the city. Continue down this street to Via Duomo and turn left to visit the cathedral which houses several interesting sites: an archeological area, a chapel that was once a Christian basilica, and the Chapel of San Gennaro, the patron saint of Naples. The Duomo houses two phials of his dried blood, which are brought out twice a year. If the "Miracle of the Blood" occurs and the blood liquifies, all will be well. If the miracle fails, there will be a catastrophe.

Up to now we have been exploring the Spaccanapoli area that once cut Naples in half. Another interesting part of Naples is the civic area which includes the Royal Palace, San Carlo opera house, a galleria, and Castel Nuovo, the Civic Museum. Many beautiful rooms are open in the palace with tapestries, paintings, furniture; fabric covered walls, and decorated ceilings. The palace also contains the National Library.

San Carlo, one of the oldest opera houses in the world, is famed for its architecture and can be visited at certain times. Across from this is Galleria Umberto, a glass-roofed area of shops and cafes. Up the street left of the Galleria is Castel Nuovo. Inside is the Cappella Palatina, the only surviving part of the 13<sup>th</sup> century building. The museum area of the castle contains paintings, sculptures, and art from all over 14<sup>th</sup> to 19<sup>th</sup> century Naples. There are also foundation and other ruins under heavy glass floors. From behind the palace and from a terrace of the castle you can see Mt. Vesuvius across the water.



*Pulcinella leads the children down the Via Benedetto.*



Away from the center city are two very fine museums that call for a visit. The first is in a beautiful park in the northern area of the city, the museum and gallery of Capodimonte. This was long a palace and a museum and contains not only paintings from several centuries but also decorative works and a room tiled with porcelain. The paintings are by many famous names:



**Hercules is one of the most famous statues in the Farnese collection of the National Archeological Museum in Naples.**

Bellini, Titian, Masaccio, and Caravaggio. They also include "Judith Slaying Holofernes" that was featured in the spring 2017 *Pappagallo*.

San Martino is high on a bluff above the city to the west. This was formerly a monastery complex that was made a museum to save the art at the time churches were being closed. The church is very ornate; chapels and the sacristy contain more art as does the prior's apartment. There is a beautiful cloister, an historical section and a Nativity section of whole scenes as well as individual statues of people from the story done in many different styles.

After all the artistic visits be sure to make room for some of the famous Naples food, including *sfogliatelle*,

layers of thin pastry filled with a flavored creamy ricotta filling very good with coffee in the morning, and, Naples' most famous food, pizza. The most famous is probably *Pizza Margherita*, topped with tomato, basil, and mozzarella in the colors of the Italian flag and named after the Italian queen.

If you want to explore outside the city, it is very easy to visit the royal palace in Caserta or the ruins of Pompeii or Herculaneum by rail on your own or with tours. Sorrento and the Amalfi Coast are also nearby and can be reached by fast water craft or again on tours.

If you plan to visit several museums in Naples or include places in the area such as Pompeii, investigate the Naples Arte Card. There is a city card and an area card that provide a certain number of free entries plus more at half price. This can offer considerable savings. The museums and galleries often have explanations in English as well as Italian of the paintings, rooms, etc. and sometimes a quick guide to help you find famous works. Art in the churches has not been as easy to understand.

Enjoy the adventure of seeing Naples. Though public transportation goes all over, it does not always stick to schedules. Buses can be so crowded that it seems impossible to get one more person on, but somehow that last person makes it. Your hotel can help you with schedules and routes. Be sure the taxis you take are registered in the city. And be smart. Keep your money safe around your neck or in an inner pocket because some of those friendly people may be after it, including children. But never let that stop you from enjoying a wonderful city.

## The story of Columbus' visit to Galway, Ireland in 1477

By Mike Doyle

In a small park just off Quay Street and beside the nearby harbor in Galway, Ireland, rests a limestone monument to Christopher Columbus. It commemorates the visit by the Genoa sailor to this seaport in southwest Ireland in 1477.

This, of course, begs the question of why was Columbus in Ireland, and there is a logical conclusion. Galway, which began as a medieval fishing village in 1234, was a key trading port for Ireland with Spain and France in the Middle Ages. It was also said to be the starting point by the Irish monk St. Brendan, who, many Irish believe, sailed to the New World long before Columbus. Some believe that St. Brendan landed in North America even before the Vikings. And that he accomplished this feat in a tiny *currach*, a traditional Irish wooden-framed Irish boat that was wrapped in leather. Currachs are in use today in Ireland.

It is said that Columbus wanted to see for himself the place where the legend of St. Brendan was born. While in Galway, legend holds that he attended Mass in St. Nicholas Church, which is still standing. However, there is another legend that says he saw something quite remarkable while he was there – two bodies that had washed up on the shore. They were reported to be a man and a woman of extraordinary appearance – perhaps Inuit or Native Americans voyagers who were lost at sea. Not only were the faces and clothing of the bodies unusual, so was their boat, according to a biography written by Columbus' son, Ferdinand Columbus.

This was 15 years before his historic voyages, so imagine what Columbus might have thought. Well, actually, he did put his thoughts down in a copy of a book, *Imago Mundi*, from 1410 by Pierre d'Ailly. Written in Latin, Columbus made notes in the margin of the geographical treatise, which estimated the longitudinal distance between the Far East and Europe and divided the world into climate zones – polar, temperate and torrid, based on latitude. Columbus used this to plan his historical voyages.

In 1992, the 500th anniversary of the famous voyage across the Atlantic, the people of Genoa, Columbus' birthplace, presented Galway with a memorial to commemorate the visit. The monument is written in the Irish language, except for the Italian spelling of the name of *Cristoforo Colombo*.

Sources: [nationalgeographic.com](http://nationalgeographic.com), [history.com](http://history.com), [Caltech.edu](http://Caltech.edu), [jstor.org](http://jstor.org)



**The Columbus monument erected in Galway, Ireland, by the citizens of Genoa on the 500th anniversary of his historic voyage.**



## 2017-18 Fall and Winter Festivals, Holidays of Italy

### September *Settembre*

14-17 – Gelato Festival, Florence

19 – Feast of St. Januarius, Naples

### October *Ottobre*

7-9 – Sagra delle Oliva Festival, Bari, Puglia

### November *Novembre*

1 – All Saints' Day

21 – Feast of Our Lady of Good Health, Venice

### December *Dicembre*

7 – Feast of St. Ambrose, Milan

25 – Christmas Natale

26 – St. Stephen's Day

### January *Gennaio*

1 – New Year's Day Capodanno

6 – Epiphany

20 – Feast Day of San Sebastiano

### February *Febbraio*

11-28 – Carnevale, Venice and many places  
(one of Italy's biggest winter festivals)

## Did you know these were invented in Italy?

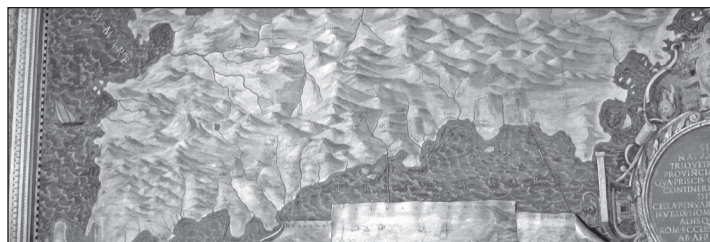
|                              |                              |
|------------------------------|------------------------------|
| Opera                        | Typewriter                   |
| Thermometer                  | Batteries                    |
| Barometer                    | Yo-yos                       |
| Cologne                      | Ice cream                    |
| Wireless telegraph           | Pizza (we all knew that one) |
| Espresso machine (of course) |                              |

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Map of Sicily in the Vatican's Gallery of Maps is accurately detailed.

## Colorful detail found in Vatican map gallery

If you have toured the Vatican Museum on a trip to Rome, you probably walked through the Gallery of Maps. Designated as one of the most obscure places to visit in Italy, it is a corridor visitors must pass through on their way to the Sistine Chapel.

Commissioned by Pope Gregory in 1580, the *Galleria della Carte Geografiche* was created by the priest Ignazio Danti at a time when cartography (or map-making) was significant during the age of exploration. The colorfully detailed and accurate maps are located in a 400-foot long hallway on the third floor of the Belvedere Courtyard. It took Danti 18 months to paint the 40 large maps with each regional map depicting the details of a major city. The ceiling shows frescoes that illustrate stories from the places depicted below.



Visitors to the Vatican Museum walk under the colorful frescoes in the Gallery of Maps.

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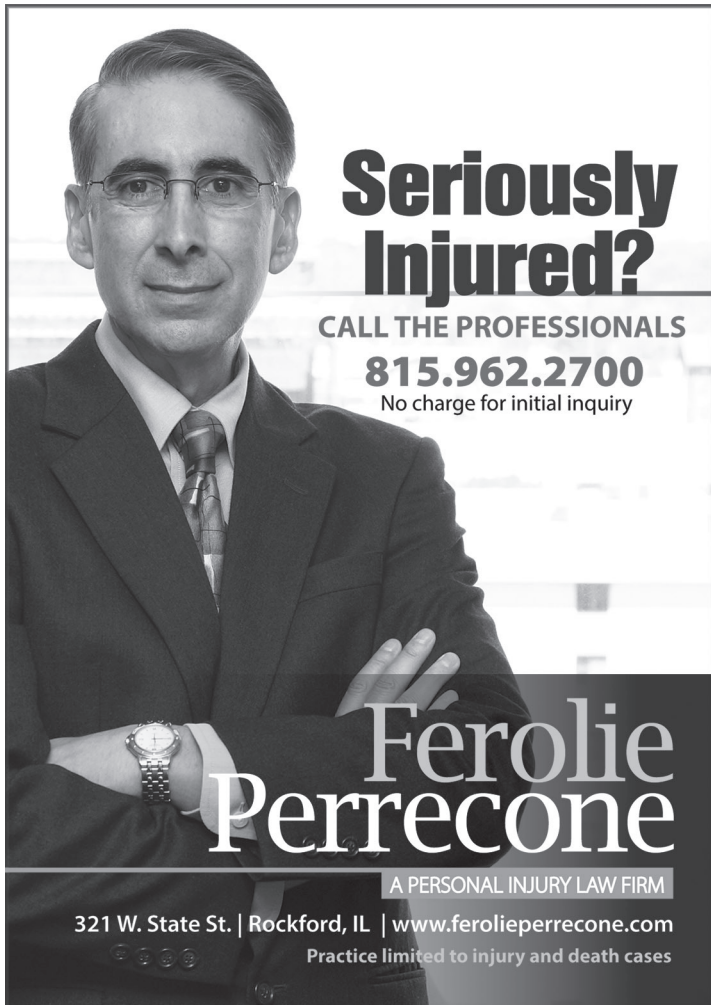
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## Menu planning for an Italian Thanksgiving

Italians living in Italy do not celebrate Thanksgiving as we do here in North America although they do have many holidays called *La Festa del Ringraziamento* (or Festival of Thanks), which refer to a variety of religious holidays held throughout the year to honor patron saints. I believe the closest Italians living in Italy would get to celebrate a Thanksgiving as we know it, would be their harvest celebrations they hold throughout the fall. Italians that have emigrated to North America and especially the United States, however, have certainly embraced Thanksgiving and in their own unique way, made it their own. Italians love any holiday that brings together friends and family – and of course food! – and every family of Italian heritage has its own unique traditions that celebrate this traditionally North American holiday.

As well as the expected turkey and side dishes most Americans are familiar with, an Italian Thanksgiving here will often also include an *antipasti*, a pasta or soup course, as well as many different traditional sweets to complete the meal.

In Italy, whole turkeys are not easy to find, and, in fact, when we lived there 20 years ago we would trek down to the city center of Milan to a very large butcher shop weeks before Thanksgiving to order our bird. Most of Italian friends had very small kitchens containing very small ovens, so that even if they were interested in roasting an entire bird, which they weren't, it was an impossible task. Italian do however enjoy stuffed turkey



*Risotto alla Zucca (pumpkin)*

breasts, and I have found it a great alternative to roasting a whole turkey, and often have a stuffed turkey breast on my holiday menu with many other dishes included to create a complete meal. Italian cuisine lends itself well to holiday entertaining as many dishes can be prepared ahead of time and simply cooked when needed.

I am sharing a number of my own ideas below that I have used myself for holiday entertaining that would be perfect for any Thanksgiving dinner so you can pick and choose and plan your own unique menu.

### *Appetizers or Antipasti*

**Fried Sage Leafs** – Offer your guests these crisp, tasty offerings with a nice glass of white wine as they arrive.

**Ricotta Stuffed Mushrooms** – This stuffed mushroom is a little lighter than many of the other versions you will come across as the primary ingredient in the stuffing is creamy ricotta cheese.

**Roasted Tomato Ricotta Bites** – An easy appetizer that your guests can snack on while you are preparing the holiday meal.

**Baked Seasoned Olives** – A bowl of these olives would complement the sage leaves nicely.

### *First Course or Primi*

**Tortellini with Zucca** – This pretty pasta dish will appeal to everyone. Serve small portions as a first course.

**Risotto alla Zucca** – Another first course that would be perfect

for a fall celebration. You can garnish it with sautéed chopped chestnuts, too.

**Roasted Pumpkin and Pear Soup** – A beautiful soup both in flavor and color that can be prepared the day before serving which helps with holiday organization.

**Creamy Porcini Chestnut Soup** – This delicious soup would be great served in small coffee cups and garnished with chopped fresh herbs.

### *Main Course or Secondi*

**Spinach and Prosciutto Stuffed Turkey Breast** – A nice alternative to a whole roast turkey, this is a great choice for those who appreciate white meat. Serve with baby new potatoes and a tender crisp green vegetable.

**Porcini Rubbed Roast Turkey** – This is my favorite recipe for roasted turkey which entails first rubbing the bird in a mixture made of porcini mushrooms and butter. I continue the mushroom theme in the gravy, and stuff the bird with a flavorful fennel, sausage stuffing.

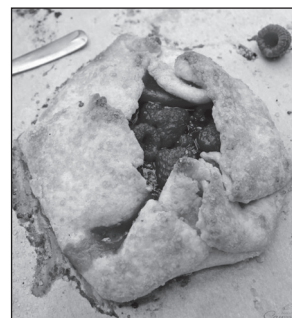
**Roast Lamb** – Who says you must have turkey for Thanksgiving? Here is another delicious option for those who appreciate red meat over poultry.

### *Side Dishes or Contorni*

**Zucchini Toss** – Easy to assemble and enjoyed by all, this is a great side dish any time of the year.

**Fennel in Béchamel Sauce with Parmesan Cheese** – An often ignored vegetable, fennel is delicious roasted and made extra special cooked with béchamel sauce and grated cheese.

**Baked Holiday Squash** – This is my family's favorite holiday side dish. It just wouldn't be Thanksgiving without this dish at my house!



*Raspberry and Peach Crostata*

**Rosemary Roasted Potatoes** – I believe these potatoes go well with any meat dish, but particularly turkey and lamb.

**Sweet and Sour Roasted Beets and Onions** – This colorful side dish will impress your guests with its unique flavor.

### *Desserts or Dolci*

**Chocolate Panna Cotta with Espresso Cream** – Light and delicious, this dessert can be prepared

in the morning of your celebration.

**Tiramisu** – My version of Tiramisu is light and delicious and a perfect choice for holiday entertaining.

**Crostata** – Offer a couple of flavors of this easy and delicious Italian-style pie and you'll get rave reviews from your guests.

**Chocolate Chestnut Cake** – Sinfully rich, all you'll need to end your holiday meal is a small slice of this chocolate treat.

Source: Deborah Mele, [italianfoodforever.com](http://italianfoodforever.com)



## Mario Batali's Tuscan-Style Turkey Porchetta

1/4 cup EVOO - Extra-Virgin Olive Oil, divided  
 1 pound sweet Italian sausages, removed from casings  
 1 medium onion, finely chopped  
 3 shallots, finely chopped  
 3 garlic cloves, minced  
 2 tablespoons fennel seeds  
 3 cups 1/2-inch bread cubes  
 1/2 cup chicken broth  
 1 large egg  
 1 tablespoon chopped fresh thyme  
 1 teaspoon chopped fresh rosemary  
 Kosher salt and freshly ground black pepper  
 1 4-pound boneless turkey half breast

In a 10- to 12-inch sauté pan, combine 2 tablespoons of the oil and the sausages, and cook over medium-high heat, stirring and breaking up the clumps of sausage, until all the pink is gone, about 5 minutes. Add the onion, shallots, garlic and fennel seeds, and cook until the onion and shallots are softened, 5 minutes. Remove from the heat and allow to cool for about 10 minutes. In a large bowl, toss the bread cubes with the sautéed onion mixture. Add the chicken broth and toss to moisten all the bread. Add the egg, thyme, rosemary, salt and pepper and mix well. Cover the stuffing and refrigerate until completely cool. Butterfly the turkey breast, leaving the skin on: Using a sharp knife, starting from the thinner long side, cut the breast horizontally in half almost but not all the way through, and open it up like a book. Pound it lightly with a meat mallet to even out the thickness and shape. Season with salt and pepper and set aside on a platter.

Prepare a gas or charcoal grill for rotisserie cooking over indirect medium heat (or according to the instructions for your grill). Set up the drip pan under the center of the spit. Or, preheat an oven to 325 degrees. Cut 8 or 10 long pieces of kitchen twine. Spread the stuffing evenly over the turkey breast, leaving a 1-inch border on all sides. Starting from a long side, roll it up like a jelly roll and tie with the twine. Brush all over with the remaining 2 tablespoons olive oil. Place the turkey breast on the spit and secure it with the clamps. Attach the spit to the rotisserie mechanism, cover the grill, and cook the turkey breast for 1 hour, or until the internal temperature in the thickest part reaches 155- to 160 degrees. If doing in the oven, roast turkey until internal temperature reaches 155, about an hour and 15 minutes. Transfer the turkey to a cutting board and let stand for 10 minutes before carving into generous slices.

## Holiday recipes with a twist

The *Pappagallo* is highlighting different coming holidays in this issue. Instead of focusing on Christmas, we have included

Italian-themed recipes for Thanksgiving and Valentine days. We hope you enjoy them.

### Valentine Cannoli

1 pound ricotta  
 5 ounces powdered sugar  
 1 teaspoon vanilla extract  
 1/2 pound fresh raspberries  
 Cannoli shells can be purchased at local stores or ordered at Roma Bakery and Valli, among others

Be sure to drain water from the ricotta. Mix the ricotta with the sugar, passing it through a sieve to get a creamy, velvet-like mix. Add the vanilla and mix well. In a food processor, liquify the raspberries and add them to the ricotta, saving a few for presentation. Mix well. Fill the shells with the mixture, then add berries at each opening and drizzle with powdered sugar.

*Source: [cookingwithnonna.com/italia](http://cookingwithnonna.com/italia)*

## Corrected recipe

A reader pointed out that the tomato ingredient was missing from this Giada de Laurentiis' recipe that appeared in the Fall 2016 issue. We apologize for the omission. Here is this complete and corrected recipe for Chicken Spezzatino.

### Chicken Spezzatino

2 tablespoons olive oil  
 2 celery stalks, cut into bite-size pieces  
 1 carrot, peeled and cut into bite-size pieces  
 1 small onion, chopped  
 1 teaspoon salt, plus more to taste  
 1 teaspoon freshly ground black pepper, plus more to taste  
 1 14-1/2 ounce can chopped tomatoes with their juices  
 1 14-1/2 ounce can reduced sodium chicken broth  
 1/2 cup fresh basil leaves, torn into pieces  
 1 tablespoon tomato paste  
 1 bay leaf  
 1/2 teaspoon dried thyme  
 2 chicken breasts with ribs (about 1-1/2 pounds total)  
 1 15-ounce can organic kidney beans, drained (rinsed if not organic)

In a heavy 5-1/2 quart saucepan, heat the oil over medium flame. Add the celery, carrot, and onion and sauté until onion is translucent, about 5 minutes. Add the salt and pepper. Stir in the tomatoes, broth, basil, tomato paste, bay leaf, and thyme. Add the chicken and press to submerge. Bring the liquid to a simmer. Reduce the heat to medium-low and simmer gently, uncovered, turning the breasts over and stirring occasionally, until chicken is almost cooked through, about 20 minutes. Add the kidney beans and simmer until chicken is cooked through and the liquid has reduced to a stew consistency, about 10 minutes. Discard the bay leaf. Let the chicken cool for 5 minutes. Discard the skin and bones and cut the meat into bite-size pieces. Return to the stew and bring to a simmer. Add salt and pepper to taste.



## GRIAA immigration history book now on sale

### 76 family stories tell of tragedy and triumph

A new book that tells how many Italian immigrants came to Rockford, what they found here, and the legacies they established is found in *Immigration Histories of Rockford Italian American Families*.

Published by the Greater Rockford Italian American Association (GRIAA), the 116-page book features stories written by family members.

The collection of 76 histories includes stories of tragedy and triumph, heroism and determination, and vividly portrays what life was like for the brave people who left their homeland to come to the United States.

There is the story of "Sam the Peanut Man," who was a fixture for years at the corner of State and Main streets in downtown Rockford; and another about how a U.S. president signed a bill to allow an orphan from Palermo, Sicily, be adopted by a single woman. Some came directly to Rockford where relatives had already found work, while others came by way of Louisiana, Texas, Arkansas, and Ohio, among other places. One family took a covered wagon on their trek to Northern Illinois.

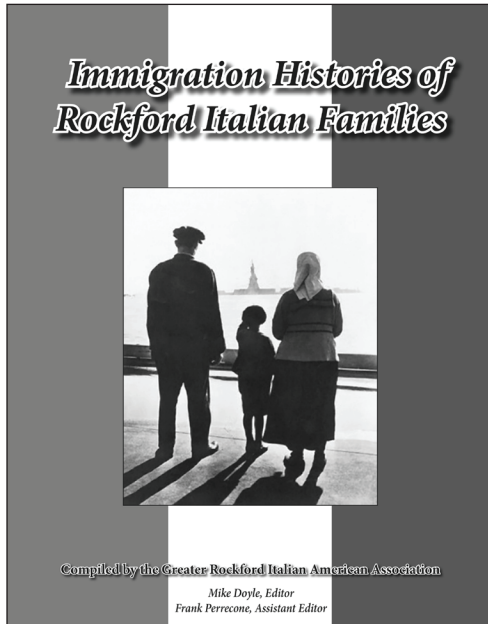
GRIAA has been collecting family histories since 2011 in a project that was intended to connect the present and future residents of Italian heritage with the past. *Immigration Histories of Rockford Italian Families* is a project of the Culture and Education Committee of GRIAA, recognized locally for its promotion, recognition and nurturing of Italian culture.

The non-profit organization made up entirely of volunteers has been involved in many ambitious projects, including *Festa Italiana*, the *Amici Italiana* dance troupe, the Men's and Women's Italian Open golf events, the Italian American Hall of Fame, generous scholarship programs, and the Sister City Partnership with Ferentino, Italy, among others.

The histories were compiled and edited by Mike Doyle, editor of the association's newsletter, the *Pappagallo*, and Frank Perrecone, co-chair of GRIAA. The book sells for \$20 and is available at Ferolie & Perrecone, Ltd., 321 West State Street, Suite 800, Rockford, during the hours of 8:30 a.m. to 5 p.m. The office

is closed from noon to 1 p.m. Checks payable to GRIAA will be the only method of payment accepted.

For mail orders, please send a check to GRIAA at P.O. Box 1915, Rockford, Illinois 61110-0415. The price for each mail order book is \$28. (The additional \$8 is to cover mailing costs). Be sure to include your complete address with your order. Please allow three to four weeks for delivery.



## Italian family histories found in museum immigration project

Midway Village Museum has launched its new online archives recently with several Italian families featured. The stories of 27 immigrants who came to Rockford are included in the area of the website, "Many Faces, One Community: Rockford, Illinois' Stories of Immigration."

"In 2006-2009 Midway Village Museum undertook an oral history project to capture the stories of immigrants who have come to Rockford and contributed to the character of the community," said Laura Furman, curator of the museum. "First-generation immigrants, as well as the children of immigrants, were interviewed with grant support from the Institute of Library and Museum Services."

Transcripts of these interviews have been included in the online archives.

The museum was able to complete its first phase of this digitization project thanks to a grant from the Community Foundation of Northern Illinois. The grant of \$7,516 was used for the digitization of items in the collection.

The collection includes the stories of seven Italian families as well as stories from immigrants from Mexico, Norway, Vietnam, the Philippines, Germany, Macedonia, Colombia, India, Haiti, Iran, Sweden, and Rwanda.

To view the online collection, go to [www.midwayvillage.com](http://www.midwayvillage.com) and read the stories of the past as told by Italian immigrants to Rockford. Follow the links to the Collections Department, then to online digital collections.

## Heritage Museum has Italian wedding display

Italian weddings that date from the early 1900s are currently on display in the Italian Gallery of the Ethnic Heritage Museum, 1129 South Main Street. The museum also plans to tell about Italian traditions and superstitions.

Museum hours are 2 to 4 p.m. Sundays. For more information, check its website at [ethnicheritagemuseum.org](http://ethnicheritagemuseum.org).



## Ribbon-cutting at Graham-Ginestra House



Sue Lewandowski cuts the ribbon on July 7, 2017, during the grand re-opening ceremony of the Graham-Ginestra House, which with the Ethnic Heritage Museum makes up Heritage Museum Park. Lewandowski is the president of the Ethnic Heritage Museum board. The Graham-Ginestra House, which is on the National Register of Historic Places, is an Italianate, Greek revival home located at 1115 South Main Street. The house was the home of two prominent families who started local businesses – Freeman Graham and Leo Ginestra. The museum and home are open Sundays from 2-4 p.m.

## St. Joseph Altar celebration



*Brother James Dufresne talks with novices from the House of Studies in Chicago at the St. Joseph Altar at St. Anthony of Padua Church on March 19, 2017.*



*Three of the youngest volunteers at the parish altar.*

## Highlights from 2017 Festa Italiana

*Volunteers of all ages helped to bake cookies for the 39th annual Festa Italiana at Boylan Catholic High School. About 4,000 Italian cookies were made that day.*



*Harlan Jefferson coaxes some great notes from his saxophone at the Festa Italiana on Friday, August 4. The event ran August 4 – 6.*

*Mark Bonne, chief of staff for Illinois Senator Steve Stadelman, announces a proclamation during the opening ceremony of the Festa. At left is Karen Cantele, GRIAA co-chair, and at right is Anna Drog of the Rockford Italian Sister City Alliance.*



## More photos from Ferentino



*Students from Rockford and Ferentino gather at the entrance of the Basilica of St. Francis in Assisi*

*Boylan senior Maddie Solon (top row, center) and her host family in Ferentino. To her right is her student host Barbara Troncone.*



Greater Rockford Italian American Association – GRIAA

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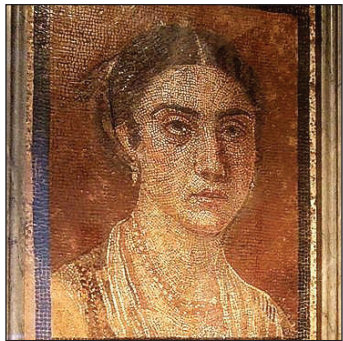
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*Mosaic of female from  
Pompeii, one of many  
artifacts to see in  
Naples, pages 8-9*

# PAPPAGALLO



## 2017-18 Calendar Items

### October

6 – GRIAA Hall of Fame and Special Recognition Dinner, 6 p.m., Giovanni's

8 – Columbus Day Mass at 11:30 a.m. and Celebration following in the Memory Garden, St. Anthony of Padua Church

### November

5 – Rockford Italian Sister City Alliance's Taste of Italy III, Venetian Club

10-11 – Italian Folk Art Federation of America Conference, sponsored by GRIAA and the Amici Italiani Folk Dance Troupe, Hoffman House

### December

9-10 – Santa Lucia Celebration, all Masses, St. Anthony of Padua Church

### March

17 – Blessing of St. Joseph Altar, St. Anthony Church

18 – St. Joseph Altar, St. Anthony Church

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