

PAPPAGALLO



Funded by the Greater Rockford Italian American Association - GRIAA P.O. Box 2041 • Loves Park IL 61130

Spring 2019

A Capitol idea

Local preservationists hope to restore historic South Rockford theatre

By Mike Doyle

In truth, the Capitol Theatre is not much to look at these days. Literally a shell of its once romantic self, the façade is dull with random wires dangling from where the marquee sign once prominently hung. Instead of a glittery movie and vaudeville house standing out on the 1200 block of South Main Street, it is a dreary sight.

For 30 years, it was a jewel in the half-mile stretch of South Main where the first businesses catering to the newcomers from Italy located. At its peak when it attracted the Italians and others who lived in South Rockford, you would find Italian-owned or operated businesses among them grocery stores run by the Ingrassia, Zammuto, and Castrogiovanni families, Sagona Pharmacy, the Abruzzo's Three Trees restaurant, Paris Garage, and, upstairs from the Capitol, the dental office of Dr. Zaccaria.

If you look beyond the flaws, you can see glimpses of the Capitol's brilliance today. The red tile on the Spanish-style roof, the arches over the windows, the terra cotta medallions under the cornices, original wrought-iron railings, the four cameos of three brilliant creative talents and President Calvin Coolidge. Wait! What is Calvin Coolidge doing with William Shakespeare and opera stars Enrico Caruso and Giuseppe Verdi? Actually, he's not, contrary to some histories. The fourth face on Rockford's Mt. Rushmore is Anton Rubinstein, pianist and composer.

Despite its condition, several people are eager to get behind the idea of returning the Capitol into a functioning venue for films, shows, recitals, and neighborhood and ethnic gatherings. "I think of what a beautiful building it once was," said Fifth Ward Alderman Venita Hervey, whose district encompasses the theatre. "I believe we can salvage it."

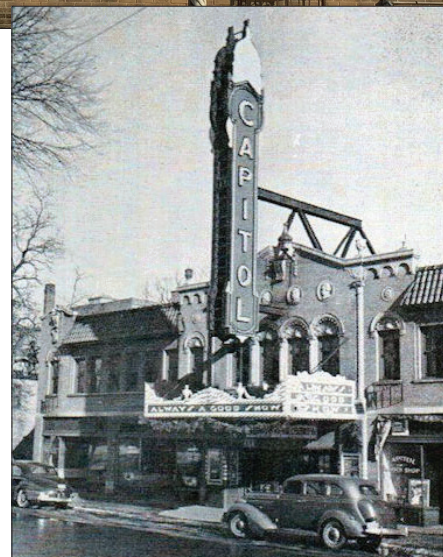
"Those cameos ... Verdi, Caruso ... they are priceless," said Sue Lewandowski, president of the Ethnic Heritage Museum, located directly across the street from the Capitol. "They mean so much. And it's a way for people to remember how beautiful that part of town was, and how active it was."

"I think it's a great idea," said former Rockford resident Shirley Martignoni Fedeli, who has a family tie to the theatre. "It's in a neighborhood of history. This is where Rockford really began."

Built by Anthony Domino and Theodore Ingrassia for \$175,000, the Capitol Theatre seated 1,000 and was opened in 1928. Designed by noted local architect Wybe J. Van der Meer,



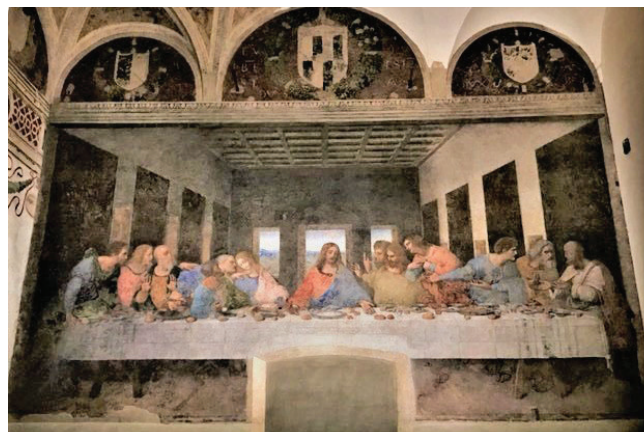
The four cameos on the top portion of the Capitol Theatre today represent William Shakespeare, Enrico Caruso, Giuseppe Verdi and Anton Rubinstein. Note the red tile of the Spanish roof, the arches above the windows and wrought iron railings.



Black and white photo of the Capitol Theatre when it was the jewel of South Main Street.

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Seeing the work of a master



Leonardo Da Vinci's famous painting of "The Last Supper" was photographed by a GRIAA tour member in September, 2018. Story, more photos on Page 2.



Viewing a masterpiece

DaVinci's 'The Last Supper'
highlight of GRIAA Italian tour

By Frank Perrecone

My wife Jody and I went on GRIAA's 2018 trip to Italy from August 30 to September 10, 2018. It was arranged by Tony Caruana, a travel agent for Lindstrom Travel, and our group of 22 included his wife Brenda. We were met at the Rome airport by Miguel Angelo Montenese, the same tour manager we had on GRIAA's 2016 trip to Sicily.

We stayed four nights in Rome and two nights each in Florence, Venice, and Bellagio in the Lake Como region. We went to a winery in San Gimignano which is in Tuscany. In Siena, a movie was being filmed in the Piazza del Campo where the bi-annual horse race is held. We went on a guided boat tour of Lake Como and saw George Clooney's Italian home which is actually a compound of lake houses near each other.

The highlight of the trip was seeing Leonardo DaVinci's *The Last Supper* in Milan. Tickets for this masterpiece are nearly impossible for tour groups like ours, but Miguel Angelo worked his Italian charm in his hometown of Milan, so we were fortunate.

DaVinci painted the fresco between 1494 and 1498 on a dining room wall at the rectory of Santa Maria delle Grazie. The painting is approximately 15 feet high and 29 feet wide. During World War II, Allied bombing damaged the former Dominican convent's roof leaving the painting exposed to the elements. Due to a combination of years of deterioration, inadequate attempts at restoration and exposure to the elements due to the bombing, *The Last Supper* was in critical condition.

Then, in 1999 a complete restoration began using proper techniques. After 22 years of painstaking and tedious detail, the masterpiece was brought back to life and splendor. Strict measures have been implemented to protect the painting from deterioration, included climate control for the room. Visitors' entry is limited to 25 persons for only 15 minutes by first entering a climate controlled adjacent room. No flash photography is allowed.

Although we were only in the room for 15 minutes, the viewing was spectacular. What surprised me was that the apostle John looks like a woman, while all the other apostles and Jesus are masculine in appearance.

After two days of excessive walking, I developed in Venice



Group shot of the travelers on GRIAA's Wonders of Italy tour in 2018.



Another highlight of the tour was the guided boat tour on Lake Como and this view of George Clooney's home.

would have consumed most of a day and a modest cost, or a private doctor, which would cost about 200 euro or \$250. Having travel insurance that covered medical expenses and not wanting to waste a day in Venice, I opted for the doctor recommended by the hotel.

Miguel Angelo nimbly lead Jody and me through the tourist-free, winding narrow back streets of Venice looking for the doctor's office. I do not know how he found the office, which had no street address near the door nor a sign indicating doctor's office, but after confirming it with a local Venetian, we were in the right place. It was a spartan office with a few plastic chairs and no attending personnel. We met the doctor and Miguel Angelo described my problem to him in Italian – adding that I was American with Sicilian ancestors. The doctor listened, then answered in English, took my history and examined me. After diagnosing the problem, he wrote a prescription for two medications and compression stockings. He told me to limit my walking – which I did not do – until the swelling resolved.

The doctor put all the pertinent information on the bill but did not take any notes of my history, his examination, findings nor diagnosis. I doubt there is record of my visit in his office. Then, he said because we were both Sicilians, he would charge me 100 euro, which was less than the 150 euro he normally would. After a short chat about our families in Sicily, I handed him a 100-euro bill.

We were in and out and on our way to a nearby pharmacy in about fifteen minutes. After about 10 minutes in the pharmacy, I walked out with two prescriptions and compression stockings for about \$49. By the way, Italy must not have strict HIPAA laws. After the doctor and I rejoined Miguel Angelo and Jody in the waiting room, he reported my condition and prescribed treatment to them.

Overall, it was a very pleasant and efficient experience. Italian healthcare is delivered much different than American healthcare. But it seems to work well. The travel insurance which Tony highly recommends, reimbursed me 100% within a couple of weeks of our return.

a condition in my lower legs that required the attention of a doctor. As others who have traveled to Europe and experienced a medical problem have realized, there are no immediate care or walk-in clinics. My choices were a public hospital emergency department, which



A Capitol idea

Continued from Page 1

it had a Spanish appearance, even though it was located in an Italian neighborhood. The interior was ornate with Spanish décor and stunning overhead effects. Stars were cut out of the ceiling and a cloud machine was installed to give patrons a real sense of being in a Spanish garden. It featured a wide stage with a large orchestra pit – used often in the early days for vaudeville shows – a Kilgen pipe organ and Rockford-made Haddorff Grand Piano.

When the Capitol Theatre opened on February 4, 1928, it was 35 cents for adults and 10 cents for children to see the silent film “The Sky Raider.” The first tickets were sold by 18-year-old Catherine Domino, who is Shirley Fedeli’s mother. “Anthony Domino was my mother’s uncle, and when the Capitol opened, she was the first cashier,” Shirley said.



Peter Martignoni and Catherine Domino at the entrance to the Capitol Theatre. Notice the ad for “The Invisible Man,” starring Claude Rains

her and his mother to the theater, and, well, you can guess what happened. “(My mother) probably said, ‘Hey, Peter, I’m glad your sister won.’ My mother wasn’t afraid to talk to anybody,” Shirley Fedeli said.

Its heyday was a time well before TV when theaters were commonly found in Rockford neighborhoods, including the Rex on Seventh Street, the Family on Broadway, and, later the Auburn on Auburn west of North Main and the Park in Loves Park. South Rockford had two neighborhood theaters – the Capitol and the Rialto, which opened a few months earlier on the same block at the corner of Morgan and South Main Streets.

The Rialto was built by Jasper St. Angel and Paul Latino with a similar Spanish motif and seating for 1,200. For years, the two held similar gimmicks to draw customers, such as give away nights with the prizes being dishes or volumes of an encyclopedia.

Guy Fiorenza recalled walking to the Capitol with his mother from their home on the 700 block of Montague Street. “To promote off-nights, you would get a plate or a part of a dish set if you bought admission,” he said. “The funny thing is that, often, when the movie was going on, someone would make a wrong

move, and they dropped the dish. And all of us would say, ‘ohhh-hh,’ in sympathy.” He still has one of those dishes.

The Capitol’s ownership changed hands over the years and closed for good in 1958. In time, the front portion was used for businesses, including the Capitol Cleaners, and, more recently, the Latin Billiard Club and Taco Loco restaurant.



Shirley Martignoni Fedeli at the keys of the organ that once was housed in the Capitol Theatre.

Although its exterior is not much to look at, many believe the space is salvageable, including noted Rockford architect Gary Anderson, whose firm specializes in adaptive reuse and historical preservation projects. Among

his projects is the Prairie Street Brewhouse. Asked if the building could be renovated, he said, “I think so. (In addition to the front), there are apartments upstairs. If you can get this into the right hands, it could work.”

Alderman Hervey is hopeful but also aware of the building’s code issues. “There are places where there is water coming in,” she said. “The structure needs an environmental cleanup.”

To that, the architect Anderson says, “All of these things are cleanable. There is still a lot of original detail inside that you can re-purpose and recreate. I think the building is definitely worth retaining and restoring.”

While aware of the serious code issues, Mark Williams, economic development manager for the City of Rockford said, “We’re actually trying to do an evaluation of South Main Street and determine its cultural value. It is in the new TIF district that encompasses the Barber-Colman Village Block.” (TIF or tax increment financing is a public financing method used as a subsidy for development in community improvement projects).

Many of the artifacts from the Capitol are in other places. The theater’s organ is in private hands; the cloud machine is at the Coronado. But many original items are still inside, including signs, wall decorations, aisle markers.

Alderman Hervey’s dream is of a multi-purpose facility that, when re-purposed, could become a centerpiece of the neighborhood. “I know it takes money,” said Hervey, who is planning to create a committee to tackle the project. “I want to start a fund-raising campaign. We’re calling it ‘Capital for the Capitol.’ I think there are opportunities to do it. I’m also not expecting it to happen tomorrow.

“It’s not going to be like the Coronado Theatre. But, as part of the South Main Street revitalization, I think this will resonate with a lot of people.”

Sources: Rockfordremisce.com; Illinois Digital Archives; cinematreasures.com; Rockfordpubliclibrary.org/local history



Giving back to GRIAA

We eat and drink, we dance, we provide help for new immigrants, we celebrate, we help defray costs of private education, we help those in need of translations, we educate, we open our homes to others. We are GRIAA.

Those are just some of the services provided by the Greater Rockford Italian American Association, in one form or another, for more than 40 years. Our mission is clearly stated as promoting the Italian culture, sponsorship of social events and activities, and performance of works of charity and philanthropy that benefits our local Italian-American community.

We are a non-profit organization that is operated and staffed solely by volunteers. That is clear when one makes one walking loop of the *Festa Italiana* grounds at Boylan High School on the first weekend of August. None of what we do would not be possible without volunteers, and we thank you for that.

As noted in our mission statement, we exist also to help others. And some of those have found ways to give back.

One example is Carla Mueller of Atlanta, who has arranged for the donation of products to the *Festa* through her position at Clorox. Carla, the recipient of a GRIAA scholarship while in college, was asked about her motivation. "As for my motivation, that is simple," she said. "When I needed support GRIAA helped me."

Carla recalled how she spent so much time with her parents on the *Festa* grounds, "volunteering in tents, eating, playing bocce and enjoying the carnival rides. I knew the work behind it and the hours of personal dedication the volunteers put in to make it a success, but never truly understood why until I received my (scholarship) letter," said Carla, whose parents have been volunteers for more than 30 years.

Scholarship recipients remain confidential but many of those who received them may be able to pay it back by sponsoring a scholarship of someone behind them, Carla said. "It doesn't have to be thousands, it only needs to start with \$1 to invest in the livelihood of program that once supported them," she said.

Giving back is more than dollars. It is serving in other ways, such on the GRIAA board of directors or baking cookies or working in a food tent at the *Festa Italiana*. If you have been helped in any way by GRIAA, we would like to tell your story, and, perhaps, share what has inspired you since.

Scholarship opportunities

Scholarships are available for students of Italian-American descent, including:

Greater Rockford Italian American Association

Through this committee, scholarships are presented annually to area Italian American families to defray the cost of a Catholic education. Through the 2018 *Festa Italiana*, \$717,000 in scholarships has been presented. Visit www.griaa.org, then onto the Scholarship Committee, chaired by Ben Todaro and Frank Valentine. Scholarship information can be viewed and printed by clicking on Application Form.

Cognates and false friends

By Rosaria Mercuri-Ford

Those of us who are bilingual, or have learned another language, know how easy it is to misuse a foreign term. Take a look at the following sentences, fakes created by yours truly, not much different from the many hilarious sentences encountered as a teacher:

Don't pull the cat's code!

The rumor came from the group of toddlers.

The keyboard taste is stuck.

We are finally going on vacancy.

The fatal incident was caused by the truck driver.

I do not like the gust of this chocolate cake.

The gift came in a cartoon box.

You'll give your parents a delusion with these bad votes.

Uncle Tony is our parent on mother's side.

I sure love this morbid shawl!

She teaches six-year-old scholars.

These nonsensical sentences are derived from mistranslations into English from Italian, including *coda*/tail, *umore*/noise, *tasto*/key, *vacanza*/vacation, *incidente*/accident, *gusto*/taste, *cartone*/cardboard, *delusione*/disappointment, *voti*/grades, *parente*/relative, *morbido*/soft, *scolari*/pupils. Similar mistakes happen to both Italians learning English and English-speaking individuals tackling the Italian language. Why? Because the two languages share a large vocabulary derived either from Latin or from one of the Romance languages.

Due to its linguistic migrations, English, originally a German idiom, has assimilated many Romance expressions to its Anglo-Saxon heritage, thus presenting many similarities with the Italian vocabulary. Related terms of two languages are called cognates, from Latin *cum natus* (born together). Authentic cognates share etymology and current meaning: affectionate/*affezionato*, city/*città*, ball/*ballo*, date/*data*, information/*informazione*, generous/*generoso*, facilitate/*facilitare*, donate/*donare*, mature/*maturo*, possible/*possibile*, pronounce/*pronunciare*, urgent/*urgente* ... and so on, fortunately/*fortunatamente* for us.

There are, however, some words with same spelling in two languages that have nothing to do with one another, having originated from different roots. These are called false cognates. Some famous examples are the words: estate, pace, sale, sole, cane.

Take the word estate. The English estate comes from the Old French *estat*, which comes from the Latin *status* (state, condition); the Italian *estate* (summer), however, comes from the Latin term for heat, *aestas-aestatis*. The English pace comes from Old French *pas*, derived from the Latin verb *pandere* (extend), whereas the Italian pace comes from Latin *pax-pacis* (peace). Similarly, the English term *sole* comes from the Latin *solum* (bottom), whereas the Italian sole (sun) comes from its Sanskrit root *svar*, meaning resplendent! They are, indeed, a bunch of tricky acquaintances.

Buon Carnevale a tutti!





GRIAA Trip to Italy features Mediterranean Cruise

By Mike Doyle

The Greater Rockford Italian American Association and Lindstrom Travel are sponsoring Mediterranean Splendor a trip to Italy and the Mediterranean, from September 1-12, 2019. Cities on the 12-day tour include Naples, Messina, Genoa, Sorrento, Pompeii, Amalfi, Positano and the Isle of Capri in Italy, Valletta, Malta; Barcelona, Spain; and Marseille, France.

The trip, which is hosted by Tony and Brenda Caruana, features seven nights aboard the MS Belissimi in a deluxe balcony stateroom. All meals on the ship are included along with gratuities, unlimited drinks and a couple's massage in the spa.

The cruise itinerary

Sept. 2 – Depart Port of Naples, 7:30 p.m.

Sept. 3 – Arrive Messina, Sicily, 8 a.m., depart at 6 p.m.

Sept. 4 – Arrive Valletta, Malta, 8 a.m., depart at 6 p.m.

Sept. 5 – At sea

Sept. 6 – Arrive Barcelona, Spain, 7 a.m., depart at 6 p.m.

Sept. 7 – Arrive Marseille, France, 8 a.m., depart at 6 p.m.

Sept. 8 – Arrive Genoa, Italy, 8 a.m., depart at 5 p.m.

Sept. 9 – Arrive Port of Naples, 11 a.m.

Following the cruise, the trip features three nights stay at the Hilton Sorrento Palace with a daily buffet breakfast and two lunches in Sorrento. There will be an excursion to Capri via jetfoil and a visit to the Blue Grotto. In addition, there is a day trip to

Pompeii and a trip to Positano and Amalfi.

Also included are transfers to and from Rockford to Chicago's O'Hare Airport and round-trip airfare. Not included are passport fees, meals not mentioned, city tax in Sorrento and tips to local guides in Sorrento and Capri.

The cost is \$5,397 per person for double occupancy and deadline is May 1, 2019. For more information contact Tony Caruana at Lindstrom Travel, 5970 Guilford Road, Rockford, IL 61107 or at (815) 398-8888 or tony@lindstromtravel.com.



Mt. Vesuvius looms over the ancient Roman city of Pompeii, which is featured on GRIAA's Mediterranean Splendor Tour.

"The best part of a GRIAA trip is going with people you know or people who know you," said Frank Perrecone, GRIAA board member. "Tony and Brenda Caruana are a lot of fun to travel with. Put it this way, there is never a dull moment with Tony on the trip. I encourage you to consider traveling on a GRIAA trip."

Join Greater Rockford
Italian American Association's

Hosted by
Tony and Brenda Caruana

Mediterranean Splendor

September 1-12, 2019

Total 12 days

7 nights aboard the Belissima with
deluxe balcony stateroom

All meals aboard ship, unlimited drinks

3 nights Hilton Sorrento Palace including daily
buffet breakfast and 2 lunches in Sorrento

Jet foil to Capri, including Blue Grotto

Day tour to Pompeii, visits to Positano and Amalfi

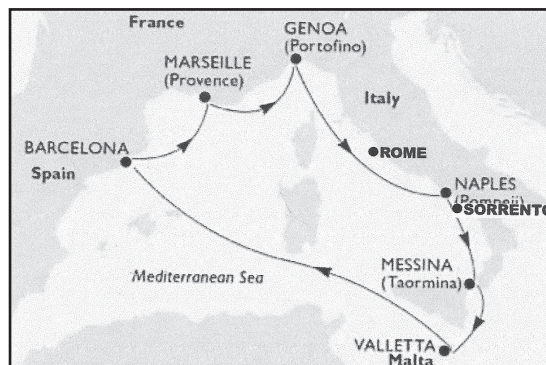
Price: **\$5,397.00** per person double occupancy

For more information contact

Lindstrom Travel

5970 Guilford Rd, Rockford, IL 61107

(815) 398-8888 or tony@lindstromtravel.com



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A personal perspective: What we can learn from the Italian culture

Exchange student recalls 2017 trip to Italy

By Mary Valentine

We often find ourselves consumed in the midst of our jobs, school, sports, politics, and the like. Our days can feel like spinning tornadoes with these winds constantly pulling us in. There seems rarely to be calm in our storms, because the essence of our culture exists within these forceful winds of everyday life.

The things in our lives that keep us in the eye of the storm vary for everyone, but many may say they are family, authentic friendships, faith, random acts of kindness, learning new things, among others. These are all different elements of a fulfilling life, but they all have one thing in common - they are not what our modern American culture is centered on.

A group of Boylan High School students learned that from our experience as exchange students with the Sister City Alliance of Rockford. When the 11 students left in June 2017, we didn't know how narrow the ideas we had grown up with actually were. What we absorbed from our two-week exchange visit changed our lives forever.

"They (our host families) treated us like one of their own and always went out of their way to make sure we were having the time of our lives," said Jane Reesor, 19, a student at the University of Wisconsin-Oshkosh, who participated in the Sister City trip to Ferentino, Italy, in 2017.

After a few days in Italy had passed, my American peers and I were overwhelmed by the love and hospitality we were receiving from our host families, who were complete stranger just days ago.

I distinctly remember discussing time after time how we could never give them the experience they were giving us because it is "just different for us in America."

Almost all of us Americans on the trip worked part- or full-time jobs in the summer, were required to attend sport practices at least three times a week, and had summer homework. This may not seem like a lot of responsibility, but the average high



Jane Reesor (second from left), freshman at University of Wisconsin-Oshkosh, with host family the Martinis

schooler's summers are preoccupied with the pressures earning money to save up for college tuition, practicing sports that will dominate the rest of their school year, and studying to receive grades that will admit them into their desired college. All of these aspects of our lives contributed to our conclusion that it would be extremely difficult for us to give up two weeks of our summer to do for the Italians what they are doing for us.

We are not blind to the fact that Italy has its share of cultural issues, but the one aspect of its culture we saw prevail above all else was love, particularly love of family. "The moment I arrived in Ferentino it felt like home away from home," Lily Johnston, 19, a student at the University of Illinois Urbana-Champaign, said. "From the grandparents to parents, aunts and uncles, they made sure we were fed with their amazing food and that our hearts were always happy."

We can all agree that our host families went beyond boundaries to make us feel welcome and to show us as much of their beautiful home as they could, and they did so out of love. The most gratifying takeaway we gained from our trip was to treat anyone in life that may cross our paths as if they are family.

At the conclusion of our trip, when we were parting from our host families who were now becoming our lifelong friends across the globe, we all agreed we will see each other again at some point in life. My American peers and I also discussed how if any friends from Ferentino were to come back to Rockford, we would drop everything to be the best families to them as they were to us.

I firmly believe that if everyone could experience and be inspired by this type of love we were shown, it would reshape our American culture.

If you would like to be a loving host family to a student from Ferentino for a couple weeks this fall, please contact Karen Cantele (k.cantele@comcast.net, 815-871-8319). The Sister City Alliance of Rockford is organizing an exchange to Rockford this fall.



Mary Valentine, freshman at Iowa State University, with host family the Tersignis. (From left to right) Angelo Tersigni, Maria Ada Tersigni, Mary Valentine, Anna Maria Crescenzi



Opera: Naples' great gift to music

By Jimmy Sartino

In previous issue of the *Pappagallo*, we took a brief glance at some of the significant Italian personalities and contributions in the development of the greater gift of music. Musical notation and printing, opera, and the careers of Enrico Caruso and Frank Sinatra were considered. If music really is a gift, Italians played a huge role in the way that gift has been handed down to the world.

Now let's consider the genre of classical music that came from the beautiful southern Italian city of Naples. Often referred to as *Canzone Napoletana*, these Neapolitan songs became a formal and well-known institution in music in the 1830s due to an annual songwriting competition for the *Festival of Piedigrotta*. Imagine the hype and popularity of today's talent shows such as *The Voice* or *America's Got Talent* and their international counterparts. Well, the *Festival of Piedigrotta* was just as renown in its day and age. And yes, other music festivals evolved from this too, such as the famous *San Remo Music Festival*.

In the 1800s, opera was the excitement of the musical world. For Italians, and in a real way for all, these classic Neapolitan songs provided the perfect transition from opera to popular music. The average opera lasts two to three hours, but opera-goers would really only walk away with one song or melody in their head. Truly an entire opera is a lot to take in! So, what resulted from the festival were songs that seemed to pack all of the melodrama of an opera into the composition of single songs. From these yearly festivals came great songs, composers, talented artists, and singers and the whole world was interested to see who or what would come next. The popularity and excitement of these events lasted for over a century and produced songs that are still revered today in Italy and abroad.

Without a doubt, the most famous song to come from this entire era was *O Sole Mio* written by Eduardo di Capua in 1898. *O Sole Mio* has been so associated with Italy that many would assume it is the Italian National Anthem. In fact, such a circumstance actually took place in the 1920 Olympics in Antwerp when, during the awards ceremony, the band conductor could not find the music to the actual anthem. So, instead he played *O Sole Mio*. Perhaps the most popular version of *O Sole Mio* was Elvis Presley's hit song *It's Now or Never*, which of course is the melody of *O Sole Mio*. The song was even sung in 1961 by Yuri Gagarin as he was the first person to orbit the earth.

Here is a short list of other songs from this genre: *Torna a Surriento*, *Santa Lucia*, *Core 'ngrato*, *'O surdato 'nnamurato*, *Malafemmena*, *Luna rossa*, *'O marenariello (I Have But One Heart)*, *María Marí (Oh Marie)*, *Funiculi Funiculà*, *Rose rosse per te*, and my personal favorite *Dicitemmelo vuje (Just Say I Love Her)*. If you have never listened to these, give them a try. They've been recorded by numerous artists and in different styles to reach different tastes.

One last point that needs to be considered is that many of



Image of old copy of sheet music for "O Sole Mio"

these songs are world famous because they were taken abroad from Italy during the years of mass Italian immigration to countries all over the world including our own. They have become the soundtrack that continues to unite Italians all over the world. In the CD cover of Andrea Bocelli's album *Viaggio Italiano*, it commemorates this very notion: "This record is a tribute to Italian emigration to North America and the preservation and expansion of Italian musical tradition in the world. It is a tribute and a cultural recognition for millions of emigrants who in the course of a single century managed to preserve their way of life while spreading one of the most important aspects of Italian cultural heritage into the new world."

Since Italians brought their music with them where ever they migrated, Italian music continued to be popular throughout the world, and some of the best singers continued to include these songs in their repertoire. If you could sing these songs well, you could be successful. The production and dissemination of these songs created a music industry that was trained and ready for modern popular music heading into the 20th century.

Since Italians brought their music with them where ever they migrated, Italian music continued to be popular throughout the world, and some of the best singers continued to include these songs in their repertoire. If you could sing these songs well, you could be successful. The production and dissemination of these songs created a music industry that was trained and ready for modern popular music heading into the 20th century.



Poster of the Piedigrotta Festival from the period

Amici Italiani troupes seek dancers

If you like to dance and have an interest in folk dancing and preserving our rich Italian heritage, the *Amici Italiani* Dance troupes are looking for you. The *Amici Italiani* Adult Dance Troupe is open to anyone 14-years-old or older. For information, contact Rosie Scalise Sheridan at 815-978-4779 or Bea Ricotta at 815-520-1010.

The *Amici Italiani* Youth Dance Troupe is open to dancers between 6- and 13-years-old who are of Italian heritage. For information, contact Anna Mirabile at 815-871-7789 or Pauline Urso at 815-218-0063.



Family at foundation of Karla Clark's life, work

By Mike Doyle

Two things make up the core of books by Karla Clark, one of Rockford's most widely recognized authors. "All of my books are about family and forgiveness," said Karla.

You'll have to read one of her six books – as I and many others have – to find the forgiveness. The family part is easy to discern. Clark grew up in large Italian family, the kind where her Nana Parlapiano made pasta every Sunday. Her roots are in Sicily from which both sets of her grandparents emigrated.

"My mother was a Parlapiano and my father was a Manarchy," she said, explaining that Manarchy was "Americanized" from Manascalci. Like many second-generation Italian-Americans, her grandparents only spoke Italian to each other. "And our parents didn't learn much more than the swear words," she said, "so we didn't learn (Italian)." Karla aspired to be a writer at a young age and, following graduation from Boylan Central Catholic High School, she studied journalism at Rock Valley College and Northern Illinois University. She and her husband Scott Clark have two sons, Jordan, 30, and Jonathan, 26, and she was about 40 when she turned her attention to her original love of writing. As story ideas tumbled in her mind, she kept coming back to the years when her family lived on Montague Street in South Rockford.

She and others can attest that living at that time and place was an incubator for ideas, friendships, and family traditions. "Living in South Rockford, we were kind of in our own little bubble," said Karla, who was in the last class at St. Anthony School before it converted into St. Francis School. "We were almost sheltered, compared with other kids who came from Holy Family and (other schools)," she said. "They were worldly; we weren't. We were all trying to assimilate as Americans. But as I got older, I realized, 'No, I want to go back to my roots.'"

And those roots were planted firmly in family – including her siblings Linda Cleary, Dana Manarchy, Paula Sentovich, and Frank Manarchy. "I saw that many of my friends didn't have that beautiful richness with their families," she said. "I wanted that richness. So that's where I wanted to go with my first novel."

Although *Between Courses: A Culinary Love Story* is a work of fiction, Karla drew on familiar subjects. She located the story in Chicago, where her family lived for five years. "I am from a family of five, four girls and a boy, and my middle sister Dana was not married, never had children but was an aunt to all of the



Rockford author Karla Clark

kids," Karla said. "I wanted to write a story about a family, similar to ours but not ours. The middle child, a sister would take over the Italian café that the family ran. She would be a great aunt to everybody, and she gets her chance at love. It's a family story and she's at the center of it."

Karla said it took five years to write the book and four more to "figure out how to market it," she said. One of the book's characters writes a cookbook so her novel included many family recipes. Agents she sent it to said it was too long for a first novel, and that she had to cut the recipes. "I couldn't do that," she said.

Through a bookseller, she was introduced to independent publishing, which was how her first book was published by AuthorHouse of Bloomington, Indiana. Without distribution from a publisher, she created her own plan. She used her background in marketing to appear at local women's book clubs and in small cafes and other venues. "I found a niche," she said. "I knew this was how to market it. I even sold it in little cafes in Chicago."

Since *Between Courses* was published in 2003, Karla has written *Knotted Pearls*, a book of short stories, two novels (*Annie's Heaven and Everybody* and *Their Brother*) and two children's books (*You Be Mommy* and *You Be Daddy*, which will be published by a well-established house, MacMillan. "After all these years of writing, I finally got a New York agent, and he sold my children's books to MacMillan," she said. "It was a dream come true."

Karla is also an accomplished artist, working in mixed media paper collages. "I created a process using magazine paper, paint, decoupage glue and sometimes beads," said Karla, who frequently hosts art shows.

After her first novel, Karla steered away from Italian-themed books until recently. She is currently working on a sequel/prequel to *Between Courses*. And she has kept family at the core of her creativity. Her father, Frank Manarchy, took the cover photo of *Everybody and Their Brother*, and of the painting by his dear friend, Dr. William Sneed, for the cover of *Between Courses*. Also, her sister Linda is her editor.

GRIAA Men's, Women's golf to merge

The Greater Rockford Italian American Association's Men's and Women's golf tournaments have been merged into a one-day event, which will be held Monday, June 24, 2019, at Mauh-Nah-Tee-See Country Club.

The day's activities will begin with the women's tournament, which will tee off at 8 a.m. with a luncheon to follow. The men will begin play at noon. A dinner will be held following the men's tournament which is open to all. For information about either event, contact Brianne Canova at bcanova@wipfli.com or Johnny Canova at jcanova74@yahoo.com.



2019 Spring, Summer Italian Festivals in Italy

March (Marzo)

19 – St. Joseph's Day (celebrated as Father's Day in Italy)

April (Aprile)

7-10 – Vinitaly Wine Festival, Verona

25 – *Sagra del Carciofo*, artichoke festival, Cerda, Sicily

May (Maggio)

11-June 2 – *Giro d'Italia Bicycle Race*, starting in Matera in the Region of Basilicata

June (Giugno)

9 – *Vogalonga Regatta*, Venice

30-July 6 – 65th Taormina Film Festival, Taormina, Sicily

July (Luglio)

12-21 – Umbra Jazz Festival, Perugia

August (Agosto)

16 – Second *Palio* race in Siena

Most common Italian names in U.S.

Did you know that Russo is the most common Italian last name in the United States? According to information gathered by the National Italian American Foundation, there are 48,126 Russos living in our country. The most well-known is probably actress and former model Renee Russo, but there are several Russo families in the Rockford area.

No. 2 on the list is Marino, a lineage that includes National Football League star Dan Marino. Rounding out the top 10 are: Bruno, Romano, Rossi, Esposito, Gallo, Caruso, Rizzo, and Greco.

Others found on the list of 100 most common names also can be found in our region. That includes DeMarco, Lombardi and Ferrara, which are in the top 20. No. 21 is Vitale and Messina No. 22. Other locally familiar names in the next 50 are Coppola, D'Agostino, Palermo, Bianci, Valenti, Rinaldi, Sacco, Martini, Marchese and, at No. 100, Albanese.

Source: U.S. World Herald

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It's true! You can buy a home in Sambuca for about a buck

Those who have been to hilly town Sambuca, Sicily, are struck by the beauty of its churches and Arab influence. And it is the place to consider if you are looking for a winter home in Italy that doesn't cost a lot. In fact, it will cost €1 or just over \$1. That's less than the cost of a *cappuccino*.

Like many towns in rural Italy, Sambuca has lost much of its population, which includes many who immigrated to Rockford. While Sambuca is not the first such town to lure outsiders with tempting offers, it is cutting through red tape so those interested can make a purchase right away.

"As opposed to other towns that have merely done this for propaganda, this city hall owns all 1 euro houses on sale," said Giuseppe Cacioppo, Sambuca's deputy mayor and tourist counselor. "We're not intermediaries who liaise between old and new owners. You want that house, you'll get it no time."

Of course, there is a catch. The new owners must commit to refurbish their choice of the crumbling 40- to 150-square meter dwellings within three years, at a cost starting from €15,000 - about \$17,200. They'll also need to put down a €5,000 security deposit that will be returned once the restyle is complete.

Buyers won't be disappointed said Cacioppo. "Sambuca is known as the City of Splendor. This fertile patch of land is dubbed the Earthly Paradise. We're located inside a natural reserve, packed with history. Gorgeous beaches, woods and mountains surround us. It's silent and peaceful, an idyllic retreat for a detox stay."



Source: CNN

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St. Joseph Altar recipes

Long-time *Pappagallo* readers will recognize the names of GRIAA Hall of Famers, sisters Colleen and Joan Gullo for their faithful and tireless leadership at the annual St. Joseph Altar at St. Anthony of Padua Church. The altar in the church's Parish Center literally groans with fancy breads, fish, cookies, cakes and other traditional Sicilian *dolce*. Highlighting the event is the *Pasta con Sarde*, or St. Joseph pasta, which is served to hundreds of guests on a plate with blessed bread and a piece of *froscha*.

The *Pappagallo* is fortunate that the Gullo sisters were willing to share their family recipes for St. Joseph's Day, which are meant to serve a small group, not hundreds. See Page 14 for a listing of St. Joseph Altars.

St. Joseph's Pasta

Pasta con Sarde (also known as Pasta Milanese)

2 bunches of green onions, trimmed and cut into 2-inch lengths
3 cans of tomato puree (29-ounce size)
1 large can of *Condimenti di Sardi* (usually a gold can, which contains, fennel, sardines, raisins)

Sauté green onions in small amount of olive oil until soft. Add onions to tomato puree and simmer for a least one hour. Add can of *Condimenti* and cook for another hour. Taste and add additional seasoning as needed, salt, pepper and sugar. If you prefer a thinner sauce, add more puree.

Modica

Traditional bread crumb topping to serve with St. Joseph Pasta

Toast 1 cup bread crumbs in oven or frying pan with a small amount of oil. When cool, add 1-2 tablespoons of sugar to taste. This topping is often called poor man's cheese. It represents the saw dust in St. Joseph's carpenter shop. It is often served with a cross made of sugar laid on its surface.

Fig Cookies

Gullo Style

6 extra large eggs
Pinch of salt in eggs
1 1/2 cups sugar
Juice and zest of a whole orange
1 teaspoon vanilla
7 cups flour
1 pound margarine or butter (we use Land O' Lakes)
1 tablespoon baking powder

Beat eggs, salt and sugar and add orange juice and vanilla. Add zest after mixing. Mix flour and baking powder, blend in butter or margarine by hand and mix well into flour mixture. Add egg mixture and mix well. If too wet, add flour, a little at a time. If too dry, add milk or orange juice.

Filling

3 strings of figs, raisins and/or dates (a couple of handfuls to taste), chopped nuts (we use pecans)
3 heaping tablespoons of honey
Juice & zest of a whole orange and juice & zest of a whole lemon
Pinch of sugar
Black pepper



Volunteers coat the *pignolati* pieces with the sugar mixture at St. Anthony Church for the 2018 St. Joseph Altar. Notice how they are using forks to separate the pieces into mounds.

Remove stems, cut up figs and soak about 25 minutes. Using coarse setting, grind figs and raisins, then add honey, nuts, sugar, orange and lemon juice, zest and black pepper. Mix well. Taste to see if you need anything else. Refrigerate until ready to use. To make the cookies, roll dough into strips about 3-inches wide. Place filling along center. Roll dough and close, but do not pinch. Seam should be on the bottom. Cut into desired lengths, about 2 1/2 inches. Cut 2 or 3 slits into side of cookie and curve. Bake in 350-degree oven for 20 minutes or until the tops have a little color.

Pignolati

1 dozen eggs
Pinch of salt
2 pounds flour
1 tablespoon baking powder
1 tablespoon sugar
Cooking oil
1 cup sugar
1/2 cup honey

Beat eggs with salt and add flour mixture (flour, baking powder, 1 tablespoon sugar). Mix and knead well. Roll small amount of dough into logs about the width of a fat pencil. Cut into small pieces and fry in oil. Drain well in colander then place pieces in large grocery bag, with a piece of paper towel at the bottom. Roll close and allow for oil to drain away. Repeat this for at least one more day, using new grocery bag. Once well drained, cook 1 cup sugar and honey in heavy sauce pan until sugar is melted and mixture comes to a "hard ball" stage when dropped into a glass of water. Add a small amount of the pieces to the pan and stir constantly until all are coated. Add more *pignolati* as mixture will take. This will be repeated at least three more times with new mixture of sugar and honey. There should be little excess mixture left in the pan. Quickly pour pieces onto a sheet of non-stick aluminum foil that is secured to countertop or table. Using a fork cooled in a glass of ice water, separate the pieces into a small mound of 6-8. Add nonpareils if desired. Then squeeze each mound by hand until firm. Allow to cool. Caution: sugar mixture will be hot; have ice water handy to cool fingers.



Learning how to grow *cucuzza*

By Mike Doyle

In September, 2017, my wife, Nora, and I, her two sisters Vera Connell and Mary Jo Jarvi and Vera's friend Larry Altenburg, took a week-long trip to Sicily. One of the highlights on our visit to Palermo was the Balero Market, where we bought several packets of seeds (each costing 1 euro). One of our exciting finds was seeds for *cucuzza*, or Sicilian squash, which the sisters' grandfather Joe Caruana used to grow in his garden.

Once planted, we had mostly good results. But along the way, we learned a lot about the growing process. When my seeds didn't sprout, I asked my cousin John Falzone of the Cherry Valley Garden Center what was going on. "Did you soak them first?" he said. No, I didn't. That was Lesson No. 1. As the summer went on, I did get plants, and I carefully moved the stalks to a trellis so they could climb up and allow the long squash to grow down. But I also noticed that although several began to grow as expected, many of the small pieces seemed to just fade away. After some internet research, we found out that the best results come when the fruit is manually pollinated. What I didn't notice was that the plant was also producing flowers. We had to take the flowers and pollinate the small squashes by hand. That was Lesson No. 2.

We also learned that many of the *cucuzza* that weren't hand pollinated were likely pollinated naturally. Thank you, Boone County bees. From mid-to late summer, you can find *cucuzza* at some local farmer's markets. But get there early because they quickly sell out. You can see one of my bounty in the photo here. And four of my recipes follow.



One of about a half-dozen *cucuzza* grown in the editor's garden.

Cucuzza with Pasta in Tomato Sauce

Cucuzza, peeled, sliced into 1-inch rounds and quartered
 3 tablespoons olive oil
 2 cloves garlic, chopped
 1 onion, chopped
 16-ounce can tomato sauce
 8 cups water
 1 teaspoon sugar
 Fresh basil
 Salt and pepper
 Parmesan cheese (handful to desired taste, grated or chunks)
 ½ pound Spaghetti

Peel *cucuzza* and slice into rounds, which are quartered. In large pot, sauté onions in olive oil, then add garlic. Add *cucuzza*

and cook, stirring often. Add water, tomato sauce, basil, grated cheese, salt and pepper and cook until *cucuzza* is barely firm. Smash Spaghetti into small pieces and add to mixture. Sauce will thicken as pasta cooks. Serve with grated cheese.

Cucuzza with sausage

6-8 *cucuzza* slices, about 1 inch
 ½ pound bulk Italian sausage, crumbled
 ¼ cup garlic, chopped
 ½ cup onions
 ½ cup green pepper, diced
 2 tablespoons olive oil
 Salt and pepper
 1-2 cups *Mozzarella* cheese, shredded

Sauté onions and green pepper in sauce pan in olive oil until onions are translucent, then add garlic. Add crumbled sausage. Season with salt and pepper. Cook until done and remove from pan. Season slices of *cucuzza* with salt and pepper and place in pan, adding oil as needed. Cook slowly until each side is soft and golden brown. Remove and drain excess olive oil. Place cooked rounds in a pan, add a spoonful or two of the sausage combination, top with *Mozzarella* cheese and place in oven or under broiler until cheese is melted.

Breaded *Cucuzza*

¼ cup flour
 Salt and pepper
 2 eggs, beaten
 1 tablespoon water
 1 cup breadcrumbs
 2 tablespoons chopped parsley
 ½ cup grated Romano or Parmesan cheese
 3-4 tablespoons cooking oil
 8-10 *cucuzza* rounds, about ½-inch thick

Set out three wide bowls or pie pans. In the first, add flour and salt and pepper to taste and mix well. In the second, add the beaten eggs and water. (Family hint: use a broken half-egg shell for the water). Mix breadcrumbs, cheese and parsley. Heat vegetable oil in pan and cook rounds until each is golden brown. Top with grated cheese.

Gilled *Cucuzza*

8-10 *cucuzza* pieces, sliced lengthwise
 2-3 tablespoons olive oil
 Salt and pepper

About 30 minutes before grilling, place *cucuzza* slices in a wide baking dish, add olive oil and season with salt and pepper. Allow to marinate, adding olive oil if necessary. Grill over hot coals until each side is golden brown.



Viva San Giuseppe!

March is the month for St. Joseph Altars

The Sicilian tradition of St. Joseph Altars that was brought to Rockford by immigrants remains vibrant today with at least four local altars:

St. Anthony of Padua Church – The altar at St. Anthony is in the Parish Hall in the church's lower level at 1010 Ferguson Street. The blessing and viewing of the altar will take place on Saturday, March 16, following the 4:30 p.m. Mass. *Pasta con Sarde*, St. Joseph's Pasta, bread and the other traditional offerings will be served from noon to 3 p.m., Sunday, March 17. There is no charge, however, free will offerings will be accepted.

St. Bridget Church – This is the second year of an altar at St. Bridget Church, 600 Clifford Avenue, in Loves Park. Viewing will take place from 4-8 p.m. on Saturday, March 16, with the traditional St. Joseph Day fare served Sunday from 11 a.m. to 3 p.m.

Rosie Scalise Sheridan Home – Rosie is welcoming all to 7020 Clikeman Road in Rockford, once again for a traditional home altar. The altar can be viewed on Monday, March 18, from 5 to 8 p.m., and her family will serve pasta from noon to 6 p.m. on Tuesday, March 19.

St. Bernadette Church – The altar at the St. Bernadette Church on Rockford's northwest side at 2400 Bell Avenue will be open for viewing on Tuesday, March 19, from 5:30 to 7 p.m. Parish members will serve a traditional pasta dinner on Wednesday, March 20, beginning at 6 p.m.

Last call for family histories for GRIAA immigration book

By Frank Perrecone

GRIAA has been collecting family immigration histories for a second edition of *Immigration Histories of Rockford Italian Families* for about a year. The histories collected for the second edition will join those published in the first edition of the book. Deadline for submission of histories is May 30, 2019.

GRIAA may be the only Italian-American group in the U.S. which has collected, edited, and published in book form family immigration histories. A lot of time and hard work has gone into this project to showcase families which are not recognized in books or articles written about Rockford Italians.

Writing a family history is a way of thanking your ancestors who traveled across a large ocean in barely tolerable conditions, often with young children, little money and not knowing the language. Their only hope was a better life for their families in America. First, second and third generations of Italian-Americans are the beneficiaries of those sacrifices.

As a gesture of gratitude to those immigrants in your family who made your life possible in this nation, submit a family history. Years from now when your son, daughter or grandchildren

come across GRIAA's immigration book, make them proud about those in your family who sacrificed everything for a better life for their family by documenting their history for posterity.

To submit a family history and up to two photographs, please follow the below directions:

- The immigration history word limitation is 850 words.
- The history must be typed and sent via email in Word format.
- We will publish up to two photographs. Photographs must be sent in jpeg format.
- Below the last paragraph of your history, describe who is depicted in each photograph and the year or approximate year the photograph was taken. Words for photograph captions will not be counted against the 850-word limit.
- The last paragraph of your history should end as follows: Submitted by (name) on (date), for the Genealogy Project of the Culture and Education Committee of GRIAA, *Immigration Histories of Rockford Italian Families*. The name of the author and the date must be included.
- Send history and photographs to frankaperrecone@aol.com in Word and jpeg formats. Please ask for a confirmation.

In your email, please include your name, telephone number and address. After writing the immigration history and caption for the photographs, please proof read carefully. We will edit for grammar, spelling and consistency. I would suggest you reread your history several times over the course of a few days before you send it. Once sent, changes to submitted histories will not be accepted. To help you organize your thoughts, you will find a "Family History Form" located at griaa.org. Click the Culture and Education link and scroll down. You will also find several links to histories published in the book.

Remember, if your family history is not included in the second edition of *Immigration Histories of Rockford Italian Families*, it is because no one submitted the information to us. If you have questions, please contact me at frankaperrecone@aol.com or (815) 962-2700

Local museums feature on-going, future projects

The two Rockford museums that focus on immigration and Italian themes are focusing on current and future projects. The Ethnic Heritage Museum, 1129 St. Main Street, is planning an exhibit on the Capitol Theatre, which is located across the street from the museum. It also has begun to seek individuals for possible selection for the Italian Man and Woman of the Year Awards. For information, contact the museum at 815-962-7402.

Midway Village Museum's largest exhibition ever, "Many Faces, One Community," remains open at 6799 Guilford Road. The gallery depicts the history of immigration in Rockford through hands-on exhibits and features elements of the past along South Main Street. Also included is an Italian kitchen. Information is available at 815-397-9112.



Sister City's Taste of Italy

Taste of Italy IV was another success for the Rockford Italian Sister City Alliance (RISCA). The event was held Sunday, November 4, at the Venetian Club where donors tasted many Italian delicacies, including *arancini* provided by Napoli's Catering (photo above). Music was provided by the Cannoli Rockateers (Nello Oteri, Massimiliano Moruzzi, Sam Lucchese). Guests were thanked



for helping raise funds for students from Rockford's sister city of Ferentino, Italy, to come to the U.S. in the fall. For information about RISCA, contact Karen Cantele at 815-871-8319. "Rockford Italian Sister Cities Alliance" or through its website at www.ourrisca.org.



GRIAA board members Val DeCastris (left) and Karen Cantele receive proclamation acknowledging October as Italian Heritage Month from Winnebago County Board Chairman Frank Haney.



GRIAA Hall of Fame member and local genealogist Steve Salvato does research at the Ethnic Heritage Museum in October, 2018.

Photo Highlights of HOF dinner



Members of Rose Zammuto's family display plaque presented by GRIAA co-chair Frank Perrecone at the 2018 GRIAA Hall of Fame and Special Recognition Dinner on October 13, 2018. Rose was inducted posthumously into GRIAA's Hall of Fame

Nino Castronovo (right) listens as GRIAA co-chair Frank Perrecone reads from the commemorative plaque presented to Castronovo at the HOF dinner. The Castronovo Bridal Shop received GRIAA's Special Recognition Award for Business.



GRIAA board member Val DeCastris addresses the gathering at the HOF dinner following her induction into the GRIAA Hall of Fame.

Paul Fandel makes an adjustment to allow the American flag to be displayed as part of the procession for the 2019 Columbus Day Mass and Celebration at St. Anthony of Padua Church on Sunday, October 14. Part of the Mass was conducted in Italian.



Following the Columbus Day Mass, the celebration continued in the memory garden at the monument honoring Christopher Columbus where GRIAA co-chair Karen Cantele presented a commemorative wreath.

Greater Rockford Italian American Association – GRIAA

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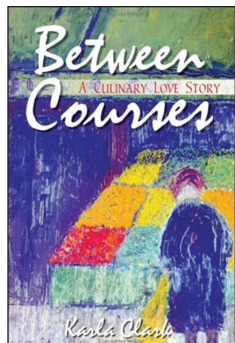
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Meet, Karla Clark,
the author of the
book, *Between
Courses: A Culinary
Love Story*,
on Page 9.

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2019 Local Calendar Items

March

16 – St. Joseph Altar viewings, St. Anthony of Padua Church following 4:30 p.m. Mass; St. Bridget Church 4-8 p.m.

17 – St. Joseph Altars, St. Anthony of Padua Church, noon to 3 p.m.; St. Bridget Church 11 a.m.-3 p.m.

18 – St. Joseph Altar Open House, 5-7 p.m. Rose Scalise Sheridan home, 7020 Clikeman Road, Rockford, IL, 61101

19 – St. Joseph Altar, Rose Scalise Sheridan home, noon to 6 p.m., 7020 Clikeman Road; altar viewing, St. Bernadette Church, 5:30-7 p.m.

20 – St. Joseph Altar, St. Bernadette Church, beginning at 6 p.m.

June

24 – GRIAA Men's and Women's Golf, Mauh-Nah-Tee-See Country Club.

August

2-4 – 41st annual *Festa Italiana* at Boylan High School

Editor's notebook Thanks to Lindo St. Angel for pointing out an inaccuracy in the Fall 2018 issue of the *Pappagallo*. Father Anthony Marchesano's birthplace in Sicily was Montemaggiore, not Cefalù.

Mike Doyle, *Editor* – odoyl584@gmail.com

Frank Perrecone, *Assistant Editor* – frankaperrecone@aol.com



John & Kathy Falzone Benny & Kerry Falzone