

In Defense of Columbus

Historical circumspection necessary when considering navigator's legacy

By Mike Doyle

From sea to shining sea, our nation has historically embraced the legacy of the 15th century icon Christopher Columbus. From Columbia University to the District of Columbia, home of our nation's capital; from Columbus, the state capital of Ohio, to the Columbia River and places in between.

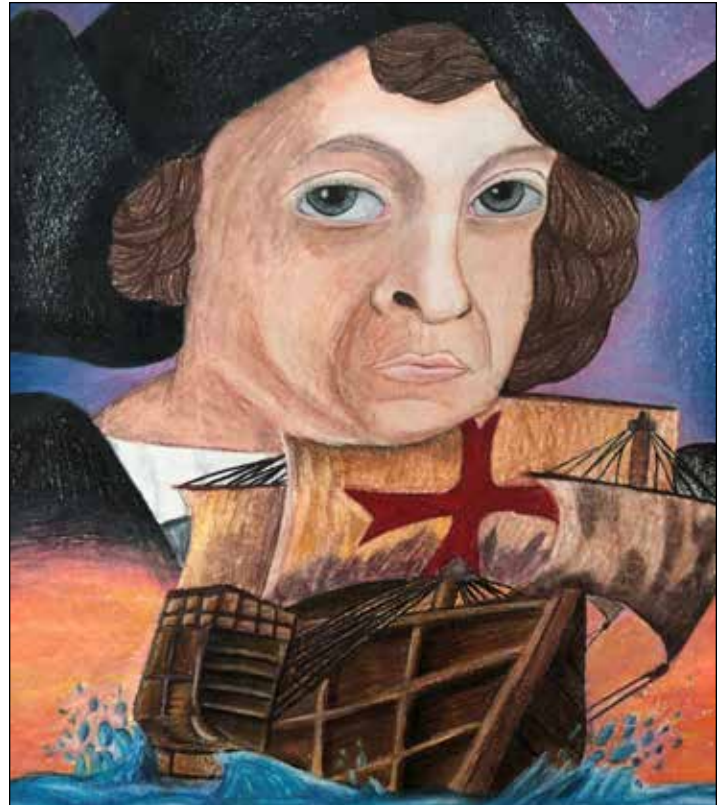
The official observation of Columbus Day occurs, Monday, October 14, 2019, and is one of 10 federal holidays. However, New Mexico and South Dakota have legally renamed Columbus Day, while similar efforts are under way in Vermont, Maine, Alaska and Minnesota, and the list of 60 cities that have decided to celebrate Indigenous Peoples' Day is growing.

Those promoting this revisionist history point out that Columbus should be held responsible for the suffering and near extinction of indigenous people in the New World. That is a lot of baggage to weigh on his shoulders because, as many argue, Columbus was a man of his times. And that you cannot place 21st century values on a 15th century man.

In truth, Columbus was not a man of his time but one way ahead of it. He was an accomplished captain and navigator, going to great lengths to learn as much as he could about trade winds and currents in the Atlantic. He was an early capitalist, aware of the potential of open trade routes with Europe and the rest of the world. He was a salesman, not giving up when turned down seeking funding for his expedition. He was also a skilled historian and geographer, documenting his journey in great detail so that others could follow.

For many, it's a small leap from Columbus' discovery of the New World to subjugation, mass murders, rampant diseases, and the slave trade. But the New World was far from utopian, with history documenting the rise and fall of Meso-American cultures. On his voyages, Columbus found fierce warriors, using slavery, torture, and cannibalism to dominate other Native Americans. The Mayans and Aztecs used force to maintain their societies. His explorations began the era of European colonialism, resulting in violence and brutality, which cannot be denied. Like it or not, this is a part of our history.

And history is rife with stronger peoples overtaking others, from the Romans, to the Vikings, to the British Empire. Rather



Original artwork by Morgan Anderson



Artist Frank Fiorello (above) gives students lessons in drawing. Frank Fiorello will receive GRIAA's Special Recognition in art on October 19 at the Venetian Club at the Hall of Fame dinner. Also Frank Perrecone will be inducted into the GRIAA Hall of Fame at the Hall. Stories on Pages 2 and 3.



Frank Perrecone



Frank Fiorello

Continued on Page 4



Frank Perrecone named to GRIAA Hall of Fame

*Attorney says it is an honor
to be included in prestigious group*

By Mike Doyle

Attorney Frank Perrecone said it is an honor to be selected as the newest member of the Greater Rockford Italian American Association's Hall of Fame. Frank served as chair or co-chair for GRIAA from 2004 to 2018 and has worked on the several committees. When he is inducted into the HOF at GRIAA's annual awards dinner, Saturday, October 19, 2019, at the Venetian Club, he will join his uncle Peter Perrecone, who was one of the first seven selected to the hall in 1978.

"When you look at all of the names of the Hall of Fame members, it's just astonishing," Frank said. "It is such a high caliber group of people, who have done so much over the years for the Italian-American community. I am absolutely honored to have been nominated and then selected for induction as a member of GRIAA's Hall of Fame."

Not to be overlooked in the honor, he said, is the significance of the immigrants who came to the United States from Italy and settled in Rockford. "In agreeing to accept this nomination and induction, I am not really accepting it for me," he said. "I am just a third-party beneficiary of what the immigrants from Italy did in coming to this country, seeking better lives for their family. In my mind, this award ... goes to them for allowing me to thrive in this country and in my profession."

Frank, the son of Samuel "Sam" and Marie (Saporito) Perrecone, grew up in South Rockford, where the only professional person in his neighborhood was an Italian-American attorney. He has worked at only one firm, Ferolie & Perrecone, where he is the only attorney and is considered one of the leading personal injury attorneys in the state.

He began volunteering at GRIAA's *Festa Italiana* in 1988, and, about 10 years later, was asked by HOF members Gene and Shirley Fedeli to become a member of the group's scholarship committee. He also is on the *Pappagallo* committee, and, as a member of the Culture and Education Committee, was co-editor of GRIAA's 2017 book, the *Immigration Histories of Rockford Italian Families*. He said the book, which is now in its second edition, has been the most rewarding and satisfying endeavor of his GRIAA experience. "Collecting the family histories and being able to read through them multiple times, we now have a publication with the written history of more than 125 families in the Rockford area," he said. "Very close to that is leading this organization for the many years and seeing its workings and how hard people work on their committees."

However, he wanted to share some of the accolades with his wife, Jody. "Jody is not only supportive of what I do, but volunteers with me at many events," he said. Frank has been cochair of the culture tent at *Festa Italiana* for several years where Jody is a tireless regular volunteer and participant with cooking

demonstrations. "Jody was also the one who got me involved with the Ethnic Heritage Museum," said Frank, who was honored by the museum as its Italian Man of the Year.

Frank also extends his professional experience to his cultural past. He does *pro bono* work for GRIAA and is the



Jody and Frank Perrecone represent GRIAA at the Midtown Ethnic Festival

Winnebago County Chapter president of the Justinian Society of Lawyers, which is a group of Italian-American lawyers.

In these ways, he is able to give back to those who came before him. "I've always thought it was important that we preserve our Italian culture," he said. "Over the years, I saw it fading away, and I didn't want that to happen without doing something. I thought being involved with GRIAA would be a way for me to play a part in preserving our culture in the Rockford area."

"Without the early immigrants' decision to travel across the ocean in very primitive conditions to come to this country and make a new life for themselves, I would not be here, nor be a beneficiary of their (impact)."

What the immigrants accomplished with their adaptation into American society resulted in successful careers as they moved up and out of South Rockford. "(Italian-Americans) have assimilated into the American way of life too well," he said, noting the accomplishments of Italian-Americans at the highest levels. "And doing well meant that families were able to leave South Rockford and go to the east side and north side and raise their families there." He said the fact that South Rockford no longer is central to the Italian community is a product of Italian-Americans doing very well in our society.

But there is a catch, he believes, that leadership needs to continue in the third- and fourth-generation Italian-Americans. The first-generation Italian Americans recognized the value of retaining our culture and, in 1975, coalesced into the Columbus Day Committee, the forerunner of GRIAA. The second generation, mostly Baby Boomers, is prevalent now, but the times call for new leadership.

"The further you get away from the first- and second-generation, it's really a problem getting that next generation to become interested in maintaining the culture," he said. "I understand

Continued on page 4



Well-known artist earns Special Recognition honors

Frank Fiorello returns home for GRIAA award

By Mike Doyle

Frank Fiorello may live in Las Vegas, but his heart is never far from his hometown. "They say you can never go home again, but Rockford is my home and always will be," Frank said.

When one thinks of Frank Fiorello, certain images come to mind – the wonderfully colorful illustrated children's books featuring Fiorello's Pumpkin Patch, where he decorated his iconic painted pumpkins and gourds; the signage he created during the early years of the *Festa Italiana*; and the caricatures and artwork he did while working for the *Rockford Register Star*. Because of those accomplishments, and countless others, Frank has been selected to receive the 2019 Special Recognition Award for Art by the Greater Rockford Italian American Association at its annual Hall of Fame and Special Recognition Dinner at the Venetian Club, Saturday, October 19. In addition, he and Frank Perrecone will be recognized at the Columbus Day Mass on Sunday, October 20, at St. Anthony of Padua Church at 11:30 a.m.

"I'm extremely honored," Frank said. "It is significant whenever you can receive an honor for your lifetime work, in your hometown. I've been doing artwork since I was 17- or 18-years-old. (He began drawing, however, at an earlier age.) Although I am semi-retired in Las Vegas, I am still illustrating children's books and going to arts and craft shows."

His body of work has had a lasting impact on local culture, ranging from involvement with the *Festa Italiana* to entertaining children with his sweet and appealing self-illustrated books. His life, which began in South Rockford, has had clearly marked turning points. "Fate has had a lot to do with it," he said. "The fact that I got polio before my ninth birthday. That was fate. I didn't expect that to happen."

In a profile in the 1991 *Festa Italiana* newspaper, Frank noted that the love and support of his Italian family helped him get back to a normal life. "I really believe that Italian people possess a joy for life, a sense of humor and compassion for each other that acts as a life preserver," he said.

In his unpublished autobiography, Frank alludes to the phrase "when one door closes, another opens." While recovering from the effects of polio, which paralyzed his legs, and learning to walk with braces, his parents brought him crayons, coloring books, pencils and drawing tablets. And he began to draw.

"Art soon became my saving grace," he wrote. "For me, creating artwork was like meditating. I could feel my heart rate drop and my breathing become imperceptible. I enjoyed spending hours painting and drawing, developing my artistic ability. It was like an alternative world of peace and calm, quite the opposite of my real life. Becoming an artist and author suited my disability. We all search for a purpose to our life. Mine turned out to be art, and polio gave that to me."

He said it was random occurrences – some would call it

fate – that led to his first two jobs as an illustrator and artist, first with Sundstrand, then with the *Register Star*. Another chance encounter with Bobby Corirossi and Whitey Marinelli at an early *Festa Italiana* event got him involved with that festival. "Bobby asked me if I would do the signs, and I thought it would be kind of fun," he said. "It was small at the beginning but got bigger and bigger." Frank also illustrated GRIAA's popular and comprehensive cookbook, "*Cucina Italiana: Rockford Style*," and created



At the Las Vegas, Nevada, book fair, Frank Fiorello presents the 10th children's book he has written and illustrated.

drawings of South Rockford and St. Anthony Church.

Through a friend, he began a side business of painting colorful faces on pumpkins and gourds. "I had a buddy who had a farm, and, before you know it, I was in the pumpkin business," said Frank, who, with this wife Sue, would visit farmers' markets with their distinctively autumn items. "After a while, we got tired of driving and started to look for a farm to make into a pumpkin patch."

For a time, no place seem to fit. One had a nice house for Frank and Sue and their two daughters, Cara and Lisa, to live in but tumble-down barns. Others had the opposite, until they found the ideal place, a farm on Illinois 173 outside of Caledonia. Frank and Sue and their daughters put in a lot of work, but, soon enough, Fiorello's Pumpkin Patch became a popular seasonal destination in Boone County. "It was a lot of work but thoroughly enjoyable," said Frank, who was always available to personalize pumpkins and other items, usually while wearing a farmer's hat.

Then fate stepped in again. Rockford author John Gile was seeking an artist to illustrate his children's book, "*Oh, How I Wished I Could Read*." The 1995 publication received several awards for addressing the problem of children's literacy. "I worked at the farm by day, then, at night I would work on John's book," Frank said. "Then, I decided to write my own's children's book. I thought it would be easy."

He wore down pencils, erased many drawings, wrote and rewrote. It was after he recalled a creative writing class where he was told to write what you know and experience. He looked out the window of his farmhouse and saw the dried cornstalks

Continued on Page 4



Editor's notebook

Welcome to the Fall 2019 edition of the *Pappagallo* newsletter, funded by ads and the GRIAA. This is the Hall of Fame and Special Recognition issue, and you can find stories about the two men who will be honored at the annual dinner, Frank Perrecone and Frank Fiorello, on pages 2 and 3. Information about the dinner also is found on page 9.

We are continuing a new theme on our pages, which is to put the spotlight on a Rockford resident or native who has made significant contribution in the arts and letters. Last issue, we featured Karla Clark, and, this issue, the artist of note is the Special Recognition Award recipient Frank Fiorello. Speaking of art, we also have added a young, new artist to our pages. Boylan Central Catholic High School senior Morgan Anderson created the stunning image of Christopher Columbus that accompanies the lead story on Page 1. One of Morgan's pieces was selected for display at the Rockford Art Museum earlier this year.

We are also encouraged by the increasing number of readers who choose to receive the *Pappagallo* via email. While we will continue to mail copies at no charge to anyone who makes a request, we are glad more people refer the electronic version. If you wish to change your subscription, please let us know.

And we also are always seeking new story ideas, and, as always, recipes. We hope you enjoy this issue of the *Pappagallo*.

Your editors,

Mike Doyle, editor, Frank Perrecone, assistant editor

Columbus ... Continued from Page 1

than erase or ignore the context of how our history evolved, we should look at the those events as they occurred at that time. Should we dishonor George Washington or Thomas Jefferson because each was a slave owner?

Editing or erasing the accomplishments of Columbus discredits his legacy. Other explorers like DeSoto, Marquette, and Joliet, followed in his path and founded the places where we now live in the United States. They also brought new ideas and peoples, which would have been more difficult without Columbus. As a result, we became an immigrant nation, welcoming millions who left the class and cultural bonds of old Europe for a chance at new life. Also overlooked is the fact that Columbus introduced Christianity to the New World.

Isn't it also shallow to replace Columbus Day with Indigenous Peoples' Day? When one considers the scope of indigenous people in our land, do they not deserve more? After all, we celebrate Black History and Women's History months. Italian-Americans are mostly supportive of retaining Columbus Day. It is the only day each year when our Italian culture is celebrated. We find ways to honor our past with gatherings on holidays or feast days, most of them featuring food. It is special that we have those days. No matter which direction is taken by other cities and states, we will always acknowledge Columbus Day.

Frank Perrecone ... Continued from Page 2

there are a lot of things to do in this world that weren't there years ago. It makes it difficult for the next generation to get interested in preserving the culture."

As a second-generation American growing up in South Rockford, Frank recalls how Italian was regularly heard in neighborhoods by those original immigrants. He believes that is one way the culture could be continued. "If we can get this next generation interested in the language, that would open their doors to exploration."



One of Frank Perrecone's duties as GRIAA co-chair is to introduce the Hall of Fame and Special Recognition award winners. Here, he presents Nino Castronovo with the 2018 Special Recognition award.

Frank Fiorello ... Continued from Page 3

covered with snow and was inspired to write a story about a family seeking the perfect pumpkin.

The result was "Searching for the Perfect Pumpkin," in 1995, the first of his collection of children's books. Last fall, he completed his tenth book, "Izzy's First Halloween," the story of a little skunk's ability to overcome fear of Halloween at the Pumpkin Patch.

"Never in my wildest imagination did I envision 10 books," Frank said. "One just led to another, then other markets would start to carry them, and the second book turned into the third, all the way to the tenth."

Frank and Sue market these and other books at shows and markets in the Las Vegas area.

One Christmas, after his daughters gave him several canvases and a collection of paints and brushes, he set a goal of completing one painting a week. "I told myself, 'You know what? I'm just going to paint,' " he said. "It's my first love and I've been painting quite a bit. Then other things began to come into place,

my books have been selling, I'm still going to art shows.

"And right now is the beginning of the pumpkin season."



Frank Fiorello at work at his Las Vegas studio.



Visit Murano to see real Venetian glass

By Mike Doyle

One of the highlights of a visit to Venice is a boat ride to the glass-making island of Murano. Located in Venice's lagoon, it is found in a quiet corner of the Adriatic Sea. Venetian glass is known throughout the world and is thought to have been made in Venice for more than 1,500 years.



Two examples of Murano glass

Because of the heat required, fire was always a hazard in glass making. In the 13th century, the Republic of Venice moved all production to the island of Murano. Although the fear of fire was a main reason, it wasn't the only one. Those in charge wanted to maintain control of the artisan's expertise.

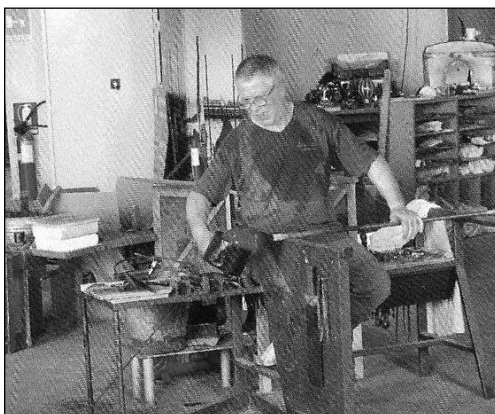
A visit to Murano usually includes a 20-minute demonstration of the ancient art of glassblowing. The heat of the furnaces and the precision of the glassmakers gains the visitor much respect for the artisans. It also explains why most of the glassblowers are older men. Not many young people opt for a career that requires a long apprenticeship and is followed with less-than-ideal working conditions.

Murano is one of four islands in the lagoon, each with its own identity. Torcello is the birthplace of Venice, where the refugees from the mainland sought refuge from barbarians. It is the least developed of the islands.

Burano is known for its lace and picturesque pastel houses. San Michel is the cemetery island and is the burial site for Venetians and foreign dignitaries, including Ezra Pound and Igor Stravinsky.

Several glass factories are found on Burano on *Via Fondamenta Vetrai*, the canal of the glassmakers. There also is a Glass Museum, which displays the finest of Murano's 500 years of glassmaking.

Sources: Fodor's Italy, Rick Steves' Italy



A glassblower shows his technique on Murano island

Three Italian regiments fought in Revolutionary War

Three Italian regiments, totaling some 1,500 men, fought for American independence during the Revolutionary War – the Third Piemonte, the 13th Du Perche, and the Royal Italian.

Filippo Mazzei, a Tuscan physician, fought alongside Thomas Jefferson and Patrick Henry during the American Revolution. Mazzei drew up a plan to capture the British in New York by cutting off their sea escape, and convinced France to help the American colonists financially and militarily in their struggle against British rule. He also inspired the Jeffersonian phrase: "All men are created equal" when he wrote "All men are by nature equally free and independent."

Italian officers in the American Revolution include – Captain Cosimo de Medici of the North Carolina Light Dragoons; Lieutenant James Bracco, 7th Maryland Regiment, killed at the Battle of White Plains; Captain B. Tagliaferro, second in command of the Second Virginia Regiment, a direct subaltern of General George Washington; 2nd Lieutenant Nicola Talliaferro of the 2nd Virginia Regiment; and Colonel Richard Talliaferro, who fell at the Battle of Guilford. Other Italian officers, most from Massachusetts, are on regimental rolls of the Continental Army.

Source: National Italian American Foundation

Rare beaver spotted in Italy

Italy is not exactly known as a hunter's paradise with most species found in the northern Alpine regions. There one will find wolves, hedgehogs, chamois, bear, lynx, and ibex. Wild boar is common in other places, but another mammal has reappeared, much to the surprise of many because it has not been found in Italy for more than 500 years. Last fall, a beaver was captured on camera in northeast Italy, marking the first sighting of that animal in the country since 1471.

While the beaver was valued in Canada and the United States for its pelt, the animal was widely hunted and eaten in Italy. During the Middle Ages, it was considered white meat – the same as fish – so Catholics could eat them on Fridays.

Camera traps captured images of a male beaver in the forests of Tarvisiano, in the northeastern region of Friuli-Venezia Giulia which shares a border with both Austria and Slovenia. The beaver, who seems to be a lone ranger, was been caught on camera several times. Wildlife experts suspect he crossed the border to Italy from Austria.

Locals believed the area had a visitor when they noticed unusual tracks on the ground and marks on branches, so they contacted conservation experts from the University of Turin. Researchers have nicknamed the historic creature "Ponta" in honor of Renato Pontarini, the photographer who first caught him on camera.

Source: Il Globo



New edition of GRIAA immigration history book on sale at HOF dinner

The second edition of *Immigration Histories of Rockford Italian Families* will be available for purchase at the Greater Rockford Italian American Association's Hall of Fame and Special Recognition Award Dinner for \$20. Originally published in 2017, the book is a compilation of stories of early immigrants leaving Italy, arriving in the United States, settling in

Rockford, raising their families through World War I, the Great Depression, World War II and assimilating into the American way of life. The histories are written by first-, second- and third-generation descendants of these early pioneers who sought better lives for their families in their new country.



The second edition contains many additional histories including the Francesco and Giuseppa Marchesano family, parents of Farther Anthony Marchesano, the first pastor of St. Anthony of Padua Church.

In the second edition, you will also read about:

- The teenager and his father who survived a harrowing trip across the Atlantic in 1916 when German U-boats prowled the seas.
- The young man who arrived at his sister's home on North Madison Street at 3 a.m. on a Sunday and went to work in a factory the next day.
- The 10-year-old boy who was quarantined for 20 days in a hospital at Ellis Island, while his mother and sister anxiously awaited his release.

More than 125 families are represented in GRIAA's book.

For purchase, contact Frank Perrecone at Suite 202, 321 West State Street, Rockford, Illinois 61101, frankaperrecone@aol.com or (815) 962-2700. Mail orders are accepted for an additional \$8 charge per book to cover expense of mailing. Purchase your book now as quantity will be limited.

A thank you to our advertisers

The editors of the Pappagallo would like to thank the many advertisers who have supported our publication. These advertisers have made it possible for us to display color on four of our newsletter's pages, an addition that enhances our presentation and professionalism.

These four advertisers have been appearing on our pages since we introduced color in the Fall of 2016:

- Ferolie & Perrecone (ad purchased by Frank Perrecone)
- Broadmoor Agency Inc. (ad purchased by John Canova)
- Cherry Valley Garden Center (ad purchased by John Falzone)
- Frank Valentine, currently with Midwest Community Bank, has purchased ads from the start.

In addition, these advertisers have made more than one appearance:

- Elite Gutter Service (ad purchased by Jay Villani)
- Landmark Printing (ad purchased by Dan Gioppo)
- DiTullio's Italian Market and Café (ad purchased by Anthony DiTullio)
- Lindstrom Travel (ad purchased by Tony Caruana)

It is important to note that the introduction of ads into the *Pappagallo*, which had never sought advertising previously, was done to offset the cost of color pages. While advertising revenue

is helpful, amounting to about one-third of the overall cost, the remaining cost of the publication is underwritten by the Greater Rockford Italian American Association (GRIAA).

We also are hopeful other Italian-American businesses and groups would consider advertising in the *Pappagallo*. If we get additional advertising revenue, it would enhance our ability to add more pages to the newsletter. That means more features, profiles and recipes.

It is also important to note that a single copy of the *Pappagallo* is read by more than person, and, often, the newsletter is passed around. That is a factor if you are considering taking out an ad.

Finally, we are always appreciative of our readers' financial support. If you are interested in making a donation to GRIAA to defray expenses associated with the production of the *Pappagallo*, please contact us. Your gift is tax-deductible as allowed by law.

***Pappagallo* Advertising Rates**

One-quarter page \$125

One-half page \$200

Full page \$350



Tragic story of Andrea Doria, Italy's luxurious liner that sank in Atlantic

By Mike Doyle

An orchestra was playing "*Arrivederci, Roma*," when the musicians were suddenly thrown from the stage by a massive force. The *Andrea Doria*, widely regarded as one of the most beautiful and luxurious ocean liners of its day and flagship of the Italian line, had just collided with the Swedish liner *Stockholm* in the Atlantic Ocean about 300 miles east of New York. It was 11:10 p.m., July 25, 1956, and the crash in the fog off Nantucket Island caused 51 deaths, 46 from the *Andrea Doria* and five from the *Stockholm*.

The *Stockholm* struck the starboard side of the New York-bound Italian liner, slicing through seven of its 11 decks and, quickly enough, making the lifeboats on that side inaccessible. The massive rescue effort in the early hours of July 26, 1956, resulted in hundreds of lives saved. The first ship to arrive about 12:30 a.m. was a small freighter, the *Cape Ann*, then two U.S. naval ships arrived but lifeboats were scarce until about 2 a.m. That's when a massive French liner The *Ile de France* was able to come alongside the *Andrea Doria*. It lit the night sky with floodlights and lowered its lifeboats for the rescue effort. Because the *Stockholm* was still seaworthy, it was able to rescue many survivors as well.

The rescue, believed to be the greatest sea operation of its kind in peacetime history, continued until 5:30 a.m. when nearly all of the *Andrea Doria*'s survivors were rescued. The *Ile de France* took on 753 people with the remaining survivors scattered on five other ships, including the *Stockholm*. The *Andrea Doria*'s captain Piero Calamai, a naval veteran of both World War I and II, was prepared to go down with his ship but boarded the last lifeboat when his crew refused to leave without him. At 10:09 a.m., just 11 hours after the collision, the *Andrea Doria* disappeared into the Atlantic.

Among the survivors were Italian immigrants and business travelers, vacationers and a Hollywood actress, Ruth Roman. Roman was returning from Italy with her three-and-one-half-year-old son Dickie Hall and a nurse-companion. It was the last night at sea and Roman left her sleeping son and went to mingle with other passengers. After the collision, the American actress grabbed her sleeping son, blankets and life jacket and waited her turn to board a lifeboat. A young Italian naval cadet volunteered to take Dickie down to the lifeboat, which suddenly pulled away before his mother could board. She was halfway down the rope ladder on the tilted side of the sinking liner.

Placed in another lifeboat, Roman was unaware of the fate of her son. Arriving on the *Ile de France*, she and others watched

as the badly damaged *Stockholm* limped into port. Roman burst into tears as she saw her son being held aloft on the upper deck.

Other passengers were not as fortunate. Maria Sergio, seeking a new life for herself and her four young children, was asleep and died upon impact. Walter Carlin of Brooklyn, New York, awoke to discover the exterior bulkhead had been completely sheared off. His wife, who had been sleeping, simply disappeared.

Linda Morgan's survival story is astonishing. Sleeping in a starboard side cabin, the crash killed her stepfather and stepsister, but, miraculously, she was lifted from her bed and deposited on the bow of the *Stockholm*, landing with only a broken arm. "I was on the *Andrea Doria*," she told the stunned *Stockholm* sailor who found her. "Where am I now?"

The *Andrea Doria* was on her 101st transatlantic crossing with 1,134 passengers and 572 crew members. It left Genoa, Italy, on July 17, 1956, and stopped at three ports in the Mediterranean before starting its nine-day voyage on the open ocean. It reached the thickly traveled sea lanes off the Northeast Coast of the U.S. on July 25, the same day the *Stockholm*, with 747 passengers and crew members, left New York for its home port of Gothenburg, Sweden.

Each vessel, equipped with the most modern radar at the time, detected the other south of Nantucket, then made adjustments to widen the passing lane. While the *Stockholm* opted to pass on the left and the *Andrea Doria* elected to pass on the right, each inaccurately predicted the other's actual course. When they were about two nautical miles apart (2.3 miles), they made visual contact and continued on their courses. However, it soon became apparent they were headed toward each other. Captain Calamai tried to turn at the last minute, but it was too late. The *Stockholm* struck the starboard side of the *Andrea Doria*, while the *Stockholm*'s bow was crushed.

In the aftermath, hearings were held, and it was found that each ship mistakenly plotted the course of the other and that each was "speeding" on the foggy night. The Italian liner collected most of the blame, including a fatal decision not to follow the ocean's "rules of the road." While the *Stockholm* turned right, the *Andrea Doria* turned left, meaning they turned toward each other. Each should have turned left or right.

More than 60 years after the disaster, the ship still claims lives. Lying 250 feet under the surface, is called the Mt. Everest of wreck diving. An estimated 18 divers have perished in the attempt to reach the wreckage.

Sources: Baltimoresun.com, history.com; britannica.com



Hollywood film and TV star Ruth Roman's emotional reunion with her 3 1/2-year-old son. They were rescued by different ships. Source: Library of Congress



The last moments of the *Andrea Doria* before she slipped into the Atlantic Ocean



Seven swinging Sartos

Entire family is dancing with Amici Italiani troupes

By Mike Doyle

A hundred years ago, one could walk the streets and alleys of South Rockford and hear, not just Italian, but dialects from all parts of the country from Venice to Calabria to Sicily. Today, the Italian neighborhoods have all but disappeared as families moved up and out and created new ways of keeping their Italian culture. Some do it through traditions, such as family recipes, membership in one of the four Italian social clubs or continuing membership in St. Anthony of Padua parish.

Among the ways that Jimmy and Katie Sartino Family maintain its cultural roots is by dancing. They and their five children are dancers in GRIAA's *Amici Italiani* Dance troupes. Jimmy, Katie and their oldest son Natale, 14, are members of the adult troupe. The four youngest Sartos – Francesco, 12; Gianni, 10, Giuseppi, 8, and Maria Fioretta, 6, dance with the youth troupe.

"It's so important to us because there isn't an Italian school," said Katie. "We want our children to be proud of their heritage and know more about being members of the Italian community."

Jimmy and Katie danced in the adult troupe before they had children and some of their sons have been members of the youth troupe. But, with Maria Fioretta joining this year and Natale moving up to the adult troupe, it is the first time all seven Sartos are learning the folk dances of their native land.

"When Natale moved up to the adult troupe, (Jimmy and I) decided it was time for us to return," Katie said. With the family all in, each troupe gets to watch the others dance in rehearsals. "It's important for them to see that we are proud of what we do," she said. "It's so beautiful to see the kids under the tables watching us dance and rehearse."

Katie was the first family member to join *Amici Italiani* when she was Katie Scordato. "My older brother, Joseph, had danced for many years," she said. "I remember going to *Festa* to watch him dance, and, in during audience participation, he called me up to the stage with him. It was such a beautiful moment, with everyone smiling."

Jimmy's inspiration came from a different stage. "I remember in the early 1990s at On the Waterfront, there was a folk-dance troupe from Agrigento, Sicily," he said. "I remember the music and the instruments they used; it was so inspiring to me.



The five Sartino children

Then I remember my dad introducing me to (former *Amici Italiani* dancer) Diego Tarara. I watched him dance, and I thought he was the coolest person I ever met. Diego planted a seed for me. Then when Katie started dancing, I said, 'I'm going in.' "

The Sartos danced for a year and got married in 2004. They did dance with each other but had to be prepared to dance with the others, Katie said. During that time, they also danced with Katie's brother Tim.

"It was a very big group back then," Katie said. "But it was nice because there some older, original dancers and younger ones. Back when Jo Varisco, Rosie (Scalise-Sheridan) and Bernardo Eterno were dancing, we grew as dancers, looking up to them. Jimmy and I were the young newlyweds, who were among those to bridge the gap with the founding members. And we had so much respect for them."

The two danced through 2009 until their family began to grow. But now that Maria Fioretta has joined, the Sartos are able to experience her joy. "This is her very first year, and she is so happy," Katie said.

While there have been other families in the troupes, including the Fandels and the Mirabiles, the Sartos are the largest, said Rosie Scalise-Sheridan. "It's the most we've seen," she said. "We've had three or four family members, but never this many."

If you are like the Sartos and 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 Sheridan at 815-978-4779 or Bea Ricotta at 815-520-1010. The *Amici Italiani* Youth Dance Troupe is open to dancers between the ages of 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.



Katie and Jimmy Sartino



False cognates are linguistic troublemakers

By Rosaria Mercuri-Ford

In the last issue of *Pappagallo*, I talked about how some terms that are related in two languages, often creating humorous situations when the speaker misuses them in the target language, being tricked by their similarity. Many words share same root and origin but have evolved to mean different concepts in another language. We call those terms false cognates, a group of linguistic troublemakers also known as false friends, *falsi amici* in Italian.

It has happened to me quite a few times to where I had to immediately correct something I had just uttered. Recently talking to a friend in Rome, I meant to agree with her on something and say that it made sense. Unfortunately, I said *fa senso* which in Italian means "it is disgusting/revolting"! We both laughed and corrected into: *ha senso*.

My sister who lives in Italy, but is fluent in English, told our niece that if she wore a certain dress, she would make a scene, misusing the Italian expression *fare scena*, which means to make a statement. The equivalent of to make a scene would be in Italian *fare una scenata*. False cognates, or false friends, are responsible for our poor show/*brutta figura* in some linguistic situations. There is a very a great number of false cognates, but I am just going to list a few famous ones:
Argument ≠ *argomento* = topic, subject
To bend ≠ *bendare* = to bandage, bind
Brine ≠ *brina* = frost

Cartoon ≠ *cartone* = cardboard
To divert ≠ *divertire* = entertain
Excited ≠ *eccitato* = sexually aroused
Injury ≠ *ingiuria* = insult
Novel ≠ *novella* = short story
To part ≠ *partire* = depart
Spade ≠ *spada* = sword
Test ≠ *testo* = text
Vicious ≠ *vizioso* = dissolute

Students, translators, tourists have all at some point stumbled on false cognates. It is worth noting that our Italian immigrants have incurred in many delightful misuses of the language, especially when trying to express newly acquired English terms into Italian. They have, in many cases, created their own false cognates by adding end vowels to many English words in order to make them sound Italian.

Think of the word factory (farm, in Italian), almost always mistranslated as *fattoria*. How many first-generation Americans of Italian descent have not heard their parents say that they worked in a *fattoria* and brought home a good *cecca* (chek-ah) Italianized from check, or that they wanted to get a new *carro*? And what about *giobba* (from job) or *basamento/basciamento* for basement? So many interesting neologisms!

Hall of Fame and Special Recognition Award Banquet

Saturday, October 19th, 2019

Venetian Club, 2180 Elmwood Rd, Rockford

We encourage all Hall of Fame members to attend and be recognized.



6:00 p.m. Social Hour

(Cash Bar Available)

7:00 p.m. Dinner

*Appetizers, Chicken, Sausage, Pasta
Salad, (All Served Family Style) Bread and Dessert*

8:00 p.m. Award Ceremony

\$35
Per Person

Please visit www.GRIAA.org for more information or Contact Karen Cantele at k.cantele@comcast.net

Please join us for the 2019 Columbus Day Mass Sunday, October 20th, 2019

11:30 a.m. at St. Anthony's Church, 1010 Ferguson St., Rockford, IL

All members of the Hall of Fame, inductees and families, are invited to be a part of the entrance procession at Mass. Please arrive at 11:15 a.m.

Please return this order form with payment to:

GRIAA
P.O. Box 2041
Loves Park, IL 61130

2019 Hall of Fame Dinner Reservation

Name _____ Number of Persons Attending _____
Phone _____ Amount Enclosed _____



2019-20 Fall and Winter Festivals, Holidays in Italy

September (Settembre)

19 – Feast of St. Januarius (*La Festa di San Gennaro*), Naples

October (Ottobre)

6-November 24– International White Truffle Fair, Alba (between Turin and Genoa)

November (Novembre)

1 – All Saints Day

30 through December 20 – Feast of *Sant' Lucia*, Siracusa

December (Dicembre)

25 – Christmas *Natale*

January (Gennaio)

1 through 30 – Fair of *Sant'Orso*, Aosta Valley

February (Febbraio)

15-25 – *Carnevale*, Venice and many other places

Eight beautiful places in Italy untouched by tourists

Portovenere, Laspezzo Province – Portovenere is a little medieval town along the Ligurian Coast, a short distance away from the more famous and busy Cinque Terre. This UNESCO World Heritage site is considered the most beautiful location on the Gulf of Poets.

Prombino, Province of Livorni, Tuscany – Located on the Etruscan coast near the island of Corsica, its historic center is partially protected by a beautiful defensive wall, section of which were created by Leonard da Vinci. It features sites from the medieval and Renaissance periods.

Portosanto Stefano, Province of Grosseto, Tuscany – An historic fishing port, it is shadowed by the ancient Spanish fortress, built in the seventeenth century. Several striking beaches are popular.

Ponza, Province of Latina in Lazio Region – Ponza, Italy's Secret Island, is a narrow strip of rock located in the Tyrrhenian Sea



Mary Jo Jarvi takes a break on *La Scala di Santa Maria*, a 142-step ceramic stairway, one of the highlights of Caltigirone.

west of Naples. It features one street, which explains why there are few cars, but has attracted A-list celebrities including Beyonce, Jay Z and Rihanna.

Tropea, Province of Vibo Valentia in Calabria – Known for its cliff-top historic center, beaches and prized red onions, it is located on the Tyrrhenian Sea on the Coast of Gods. One legend says it was founded by Hercules, who is honored in the name of the main square, Piazza Ercole.

Camogli, Liguria – Unlike its neighbors on the Italian Riviera, most of the residents of Camogli are fishermen, which

is why you will see more fishing boats than yachts in the harbor. That means that many of the city's restaurants serve the catch of the day from its surrounding waters.

Caltigirone, Sicily – Although Sienna, Deruta and Palermo are better known for their ceramics, ceramics from Caltigirone feature quality and sophistication, and you can see artisans working in small shops along the streets. Located on three hills and stunning views of the valley below, Caltigirone is the only inland destination on this list. It is known for *La Scala di Santa Maria*, the 142-step ceramic stairway built into a lava flow.

Gaeta, Lazio – Gaeta is a coastal city in central Italy, south of Rome. It's home to Monte Orlando Park, a protected area with Roman ruins, Mediterranean vegetation and dive sites.

DiTullio's



ITALIAN MARKET & CAFE

- FINE ITALIAN IMPORTS
- LUNCH SPECIALTIES
- CATERING SERVICES

2207 EAST STATE STREET, ROCKFORD, IL
815 399 2080

**LAND
MARK**
printing Company

100
YEARS
1917 - 2017

Concept  to  Design
We do it All!

Dan Gioppo
President

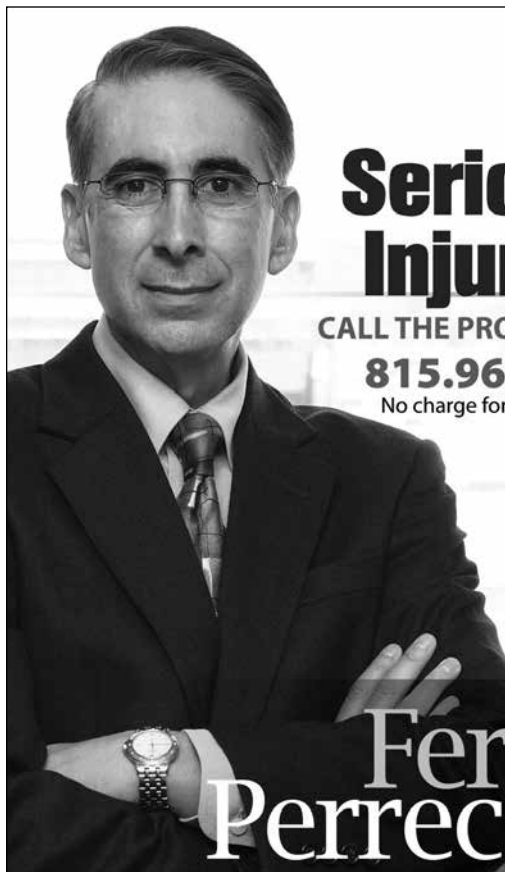
Mike Castiglioni
Production Manager

Rockford's Oldest Full Service Commercial Printer

327 S. Winnebago • Rockford, IL 61102

Phone: **815.965.0543** Fax: **815.965.0557**
www.land-markprinting.com

An Employee Owned Company

Seriously Injured?

CALL THE PROFESSIONALS
815.962.2700
No charge for initial inquiry

Ferolie Perrecone

A PERSONAL INJURY LAW FIRM

321 W. State St. | Rockford, IL | www.ferolieperrecone.com
Practice limited to injury and death cases

**I've Found A New Home
So That I Can Better Help
You With Yours**



Frank Valentine
Vice President – Residential Lending
NMLS# 462776

P | 815-986-5543
F | 815-986-5544
fvalentine@mwbonline.com
<http://fvalentine.mwbonline.com>

MW MIDWEST
Community Bank
Committed to Your Success
NMLS# 472274

3963 N. Perryville Road
Rockford, IL 61114

BA Broadmoor
Agency
Inc.

*Your full service Independent Insurance Agency
Serving the Northern Illinois area since 1951.*

Commercial – Worker's Comp, Liability, Umbrella
Personal – Home, Auto, Boat & Umbrella
Benefits – Employee Benefits & Individual Health
Life – Estate Planning & Disability
And more...

*Representing over 30 Insurance
Companies to best meet your needs.*

CALL OUR PROFESSIONAL TEAM TODAY!
(815) 965-6700
www.broadmoreagency.com

Let it Rain!

**Elite
Gutter
Service**

Rockford (815)397-5933
Belvidere (815)544-0237
www.elitegutter.com



We call it sauce and here are two recipes

The 2019 *Festa Italiana* magazine featured a story by Dina DiMaio about what to call the tomato-based topping on pasta. Is it gravy or sauce?

You won't find many people in the Rockford area calling their tomato sauce gravy. Where we differ here is how to spell the Italian version – *sugo* or *succo*. Each Italian family has its own recipe, usually from Nana or Mama's recipe – and your family's is always the best. Here are two tomato-based recipes, one taken from the 1984 *Festa Italia* magazine, provided by GRIAA Hall of Famer Joe (and Marie) Cavallaro. The other is a fresh, uncooked recipe from the website of the Italian Society of Sons and Daughters.

Because of space considerations, these recipes were not able to run in the *Festa* magazine, so we present them here:.

Salsa Marinara con Acciughe (Marinara Sauce with Anchovies)

3 cloves garlic, chopped
6-8 anchovy filets
1/3 cup olive oil
4 cups tomatoes, peeled and chopped
1 tablespoon parsley, chopped
1 tablespoon fresh basil, chopped
1 tablespoons capers (optional)
1-1/2 teaspoons salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon oregano
3 tablespoons tomato paste
12 large ripe black olives, halved

Sauté garlic and anchovies in olive oil until garlic begins to brown and anchovies dissolve. Add tomatoes, parsley, basil, salt and pepper and cook over low heat for 30 minutes. Add black olives, oregano, tomato paste and cook until sauce thickens, about 15 minutes. Serve over 1 pound cooked spaghetti, *al dente*.

Source: Joe and Marie Cavallaro, from 1984 *Festa Magazine*.

Pasta alla Carrettiera

12 large ripe tomatoes
12 fresh basil leaves, julienned
4-6 cloves garlic, minced
1 teaspoon salt
Pinch of ground black pepper
1/2 cup olive oil
3/4 pound uncooked spaghetti

Peel and chop the tomatoes. In a large bowl, mash the chopped tomatoes until juice is abundant. Mix the tomatoes, fresh basil, garlic, salt, pepper, and olive oil. Stir well and let the flavors lend together for about 30 minutes or longer. Meanwhile, cook the spaghetti in a large pot of boiling, salted water. When cooked to *al dente*, drain most of the water, immediately toss the fresh tomato mixture with the pasta and serve.

Source: www.orderisda.org

Two easy summer recipes

By Mike Doyle

Gardens and farmer's markets are bursting with garden vegetables, and one of the most popular in our area is the zucchini. Here is a simple and fast recipe using fresh zucchini that makes a delicious, meatless summer dish. (I make this almost every week.) The recipe that follows is a not-too-difficult guide to the sweet-and-savory prosciutto and melon.

Quick tomato sauce

1 small onion, chopped
2-3 cloves garlic, chopped
2-3 tablespoons extra virgin olive oil
1 large or two medium zucchini, peeled and cut into rounds, then quartered
8 ounce can tomato sauce
Pasta of choice
3-4 leaves fresh basil
Freshly ground Romano Pecorino cheese
Salt and pepper

In large saucepan, sauté onion in olive oil until translucent, then add garlic. Do not brown garlic. When both are softened, add zucchini and cook over medium heat until nearly done. Add tomato sauce, basil and cheese and mix thoroughly then set aside. Cook pasta until just before the *al dente* stage. Fork pasta into the pan with zucchini but retain cooking water. Add pasta water to the pan and cook slowly over low heat until the pasta firms up, and its starches thicken the sauce.

Prosciutto e melone:

(A terrific Italian two-some)

When it comes to quick and breezy summer eating, *prosciutto e melone* is a summer staple for any Italian – but why do we eat these two foods together? The answer, it turns out, is a centuries-old tale. In Roman times, mixing cold and moist foods with hot and dry ones was a common health practice according to the ancient medicinal teachings of Humorism, a system based on the balance of four key elements: fire, air, earth, and water.

The actual recipe for *prosciutto e melone* popped up centuries later, written by Pellegrino Artusi, the father of modern Italian cuisine. The dish seems to have disappeared after being published in Artusi's seminal cookbook in the 1890s, only to reappear decades later. The pairing surged in popularity around the 1960s, and has been a star of the Italian summer table ever since.

Al contadino non far sapere quanto è buono il cacio con le pere!

As this Italian saying goes, "Don't let the farmer know how good cheese and fruit taste together!" The point is, we're all a little crazy for the endlessly satisfying combination of salty and sweet, and *prosciutto e melone* is one of those dishes that strikes the perfect balance. The power behind this pairing goes beyond flavor, though. Packed with vitamins, fiber, good fats, and protein, this refreshing plate is as versatile as it is healthy, to be enjoyed as lunch, part of an *aperitivo* spread, or even dinner, whether inside or out on the *terrazzo*.



The best part? *Prosciutto e melone* is a no-cooking-required, two-ingredient, throwtogether kind of meal. Simply slice a cantaloupe or other variety of sweet melon into eight long slices, removing the seeds and carefully carving the rind off of each slice with a paring knife. Next, take 8-10 slices of *prosciutto crudo* (best if sliced paper-thin), and wrap each wedge of melon in 1-2 slices of *prosciutto*, leaving the ends of the melon slices showing. That's it! Serve immediately, or keep in the fridge until ready to serve. Our extra tip? Try not to serve this dish too cold.

Source: *Eataly.com*

Holiday recipes

Panattone

3 cups flour
2 packages active dry yeast
1/3 cup water
5 tablespoons sugar
3 whole eggs
2 egg yolks
1/2 teaspoon salt
3/4 cup butter, softened
1 teaspoon vanilla extract
Grated peel of one lemon
1 1/2 cups candied fruit
1/4 cup dark raisins
1/4 cup white raisins

Dissolve yeast in 1 tablespoon of the sugar and 1/4-cup water; let foam and mix with 1/2 cup flour. Form into ball, put in bowl, slash top, cover and let rise to double in size. Combine remainder of flour, water and sugar, then add whole eggs, egg yolks, salt, vanilla and grated lemon peel. Mix thoroughly. Knead in softened butter, then add the leavened ball of yeast dough. Knead for 10-15 minutes. Add candied fruit and raisins. Place in bowl, cover and let rise until double. Punch down, knead a few seconds and place in refrigerator overnight. Punch down and knead again, forming into roll that will fit evenly into buttered tube mold. Let rise until doubled, brush top with beaten egg and bake in 400-degree oven for 10 minutes; reduce heat to 350 and bake for 30-40 minutes until bread is brown and pulls away from the sides. Turn onto rack to cool.

Stufano di Bue (Beef Stew)

3 pounds beef stew meat, cut into 1-1/2-inch cubes
Salt and pepper
1/2 cup butter
2 1/2 pounds small onions, peeled
1 can (six ounces) tomato paste
1/3 cup red table wine
1 tablespoon brown sugar
1 tablespoon vinegar
1 clover garlic, minced
1 bay leaf
1 small cinnamon stick
1/4 teaspoon ground clove
1/4 teaspoon ground cumin
2 tablespoons currants or raisins (optional)

Season meat with salt and pepper. Melt butter in Dutch oven

or heavy kettle with cover. Add meat and coat with but do not brown. Arrange onions over meat. Mix tomato paste, wine, sugar, vinegar, and garlic; pour over meat and onions. Add bay leaf, cinnamon, cloves, cumin and currants. Cover kettle and simmer 3 hours or until meat is tender.

Caprese Torte

1 1/4 cups blanched sliced almonds, toasted
1 stick unsalted butter, plus more for the pan
8 ounces bittersweet chocolate, chopped
2 tablespoons dried breadcrumbs
4 large eggs, at room temperature, separated
1 cup sugar
Zest of 1 orange grated
2 tablespoons rum or *amaro*
1/4 teaspoon kosher salt
Confectioners' sugar, for garnish

Preheat oven to 350 degrees. In a food processor, grind the almonds until fine but not powdery. Melt the stick of butter in a double boiler with the chocolate, stirring to combine, then let cool slightly. Grease a 9-inch springform pan with butter and sprinkle with the breadcrumbs. Tap around to coat the bottom and sides of the pan with the breadcrumbs and tap out any excess. In a mixer fitted with the paddle attachment, on medium-high speed, whisk the egg yolks and 3/4 cup of the sugar until thick and pale golden in color, about 2 minutes. Beat in the orange zest, the rum or *amaro* and salt. On low speed, beat the cooled chocolate mixture just until smooth. Fold in the ground almonds. In the mixer in a clean bowl bitted with the whisk attachment, whisk the egg whites into the chocolate mixture, then gently fold in the rest. Spread into the prepared springform pan and bake until the top is firm and crackly (a toothpick will still come out with some thick batter on it), about 35-40 minutes. Let the cake cool on a rack for 5 minutes, then run a knife around the edge to loosen it and unmold. Serve sprinkled with confectioners' sugar.

Christmas Rocks

3/4 cup brown sugar
1/2 cup margarine or butter
1 large egg
1-1/4 cups flour
1/2 teaspoon cinnamon
1/4 teaspoon soda
1/4 teaspoon salt
(Chop and cut up the following:)
1 pound dates
1/4 pound candied fruit (red or green cherries or mixture)
1/2 pound candied pineapple
1/2 pound walnut
1/4 cup pecans
1/4 cup almonds

Cream butter or margarine and sugar; add egg and mix well. Add dry ingredients, nuts, cherries and other fruit. Mix well. Drop by teaspoons on greased cookie sheet. Bake 10-15 minutes at 350 degrees.

Source: *Rose Callea, St. Anthony Church Altar and Rosary Cookbook*



Students and parents meet with members of RISCA in July in Ferentino, Italy, to formulate plans for the students' visit to Rockford

Sister City plans include student visit, Taste of Italy V

The Rockford Italian Sister Cities Alliance (RISCA) has a full calendar this fall with a visit by students from Ferentino, Italy, and its fifth annual Taste of Italy fund raiser. Rockford and Ferentino have been sister cities since 2005. The Taste of Italy V will be held Sunday, November 3, 2019, from noon to 2 p.m. at the Venetian Club. Tickets are \$25 per person with all proceeds offsetting the costs of high school student visits between Rockford and Ferentino.

Those attending the Taste of Italy will be able to sample delicacies from an expected nine vendors, a combination of locally owned Italian restaurants and social clubs. Once again, music will be provided by the Cannoli Rocketeers. Tickets can be purchased by request through risca2006@gmail.com. They are \$25, and there will be a cash bar. More information is available at the RISCA website <http://www.ourrisca.org>.

Fifteen students and two teachers will be in Rockford from October 27th to November 10. While in Rockford, there are plans for the students to attend high school classes with their host family's students and visit Chicago, Springfield, Rock Valley College, the Rockford School of Medicine, Chicago, Springfield, local museums, St. Anthony of Padua Church and the St. Ambrogio Club, which was founded in 1918 by immigrants from Ferentino. They will receive a proclamation from Rockford Mayor Tom McNamara on November 4. They also will spend personal time with their host families.

In 2017, 11 students from Boylan Catholic High School visited Ferentino as exchange students. Ferentino sent 13 high school students to Rockford in August, 2016, and they were able to attend the opening of the *Festa Italiana*.

Ethnic Heritage Museum features new history display

Italian immigration into the Rockford area will be the focus of the Italian Gallery of the Ethnic Heritage Museum. "The Italian Immigration History of Northern Illinois" will be on display from

September 15 to November 17 at the museum, located at 1129 South Main Street.

In addition, local Italian genealogist Steve Salvato will present a talk on Rockford Italian Culture and Genealogy on Sunday, September 22, from 2-4 p.m. The museum is open Sundays from 2-4 p.m.

In other museum news, Jocelyn Hare, the director of the Graham-Ginestra House, has taken on more responsibility, replacing Sue Lewandowski as the president of the Ethnic Heritage Museum. "It has been a fun and worthwhile experience working in the Graham-Ginestra House," she said, adding that the landscaping renovations are in the works. "That is a big passion of mine, to help with the beautification.

"I also loved all of the research I got to do, and I love Rockford so much, that this will increase the ability of the organization to preserve the past, and the place where Rockford started."

For information about the museum or its displays, call 815-962-7402.

GRIAA announces 2020 trips to Toronto and Rome

The Greater Rockford Italian American Association (GRIAA) is planning two trips in 2020 with Tony Caruana at Lindstrom Travel. GRIAA is in the planning stages for five days-four nights in Toronto, Canada, featuring the annual weekend Italian Festival, "Taste of Italy." The festival is held in mid-June, the exact dates have not yet been announced. The trip will also feature a full day at Niagara Falls.

Also in the planning stage is a trip to Italy which will include a cruise. Departure is August 29, 2020, with direct flight from Chicago to Rome followed by three nights in Rome and two in Venice. In Venice, the group will board the Italian cruise liner, *MSC Magnifica*, for seven days visiting Bari, Italy, three locations in Greece; Santorni, Chania, and Corfu and Dubrovnik, Croatia. The *Magnifica* returns to Venice on September 11, followed by a non-stop flight from Venice to Chicago.

For more information contact Tony at Lindstrom Travel 815/398-8888



Photo Highlights St. Joseph Altar



In the photo above, the "saints" are seated in a special place at the front of the St. Joseph Altar at St. Anthony of Padua Church on March 17.

In the photo at left, volunteers take a break from serving the pasta con sarde.

Festa Italiana



The procession of clubs makes their way to the Sunday Mass at the 2019 Festa Italiana in the photo above.

At right, Mario Mirabile, a member of the Amici Italiani Adult Dance Troupe, holds the flag of Italy during the opening ceremonies of the annual Festa.



Men's, Women's Golf



The photo above features the 2019 Men's Italian Open Scramble winners, with a score of 59. (From left) Matt Sheley, Chris Ketter, Jeff Ahlstrom and Johnny Canova. The photo below shows the 2019 Women's Italian Open Scramble winners, who scored 61. (From left) Tracy Grover, Pamela Saladino, Jennifer Bunjes and Nicole Grisanzio.



Bocce tournament

At right are the winners of the 2019 N&JT John A. Terranova Sr. Memorial Charity Bocce tournament, held June 30, at the St. Ambrosio Club. The winners (from left) Paul Saporiti, Debbie Zander, Patty and Vic Abate.



Some of the action is pictured to the right



Joe Batista offers some liquid refreshment at the Pasqua Mercado, held on several Sundays during the summer in the parking lot of Lino's Restaurant

Greater Rockford Italian American Association – GRIAA

PAPPAGALLO

P.O. Box 2041

Loves Park IL 61130

Non-Profit Org.
U.S. POSTAGE

PAID

ROCKFORD, IL
PERMIT NO. 1



The seven members of the Jimmy and Katie Sartino Family, all of whom are dancers in GRIAA's Amici Italiani Dance Troupes. Story, more photos on page 8

PAPPAGALLO



2019-20 Calendar Items

October

19 – 2019 GRIAA Hall of Fame and Special Recognition Dinner, 6 p.m., Venetian Club

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

November

3 – Fifth annual Taste of Italy sponsored by the Rockford Italian Sister Cities Alliance, noon-2 p.m., Venetian Club.

December

7-8 – Santa Lucia Celebration, all Masses, St. Anthony of Padua Church.

March

14 – St. Joseph Altar viewing, St. Anthony of Padua Church following 4:30 p.m. Mass

15 – St. Joseph Altar, St. Anthony of Padua Church, noon to 3 p.m.



John & Kathy Falzone Benny & Kerry Falzone

Mike Doyle, *Editor* – odoye584@gmail.com

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