

PAPPAGALLO



Funded by the Greater Rockford Italian American Association - GRIAA
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Spring 2011

SICILY ~ SICILIA!

Pappagallo has been around since the 1990's and has run the course of a variety of categories, then on to a more organized course where we visited 19 of the 20 regions of Italy. Now, in 2011 we share with all of you the largest island in the Mediterranean...Sicily! What difficulties I have had before me! Such as...shall we place all of the info we research into one issue of Pappagallo (our poor mailman!) or divide it in half (and where and how)? After weeks of thought and discussion with some of my friends, I have decided to play the part of Solomon and divide this amazing land. So this issue will be mainly about the eastern half of Sicily. What comes to your mind with you think of Sicily? Taormina? Syracuse? Mt. Etna or Erice?

Some of us who love mythology would say: the Cyclops, Ulysses, Medusa? This discussion could go on forever, so we will "start at the very beginning" with some of the prehistoric sites and dates in this "Land of the Golden Sun".

Prehistoric Period:

- 45,000 B.C. Homo Sapiens began to populate Europe
- 30,000 B.C. where genetic haplotypes appear in Sicily
- 10,000 B.C. Proto-Sicanian language appears
- 8,000 B.C. Intro of agriculture: wheat and other grains
- 7,000 B.C. Neolithic crafts in Sicily (found in many caves)
- 4,000 B.C. Proto-Sicanians in Malta (oldest structures)

Enough of our Paleolithic History, so let's introduce the Early Native History of the Sicanians and the Sikels. This tribe, Sikels is thought by some researchers to be an early form for the word, Sicily.

According to Thucydides, about 2,000 B.C. the Sicans, a non-Indo-European culture dominated Sicily. They made pottery and used copper tools developing a unique culture.

In 1200 B.C. the Sicels, an Italic people arrived and settled in eastern Sicily.

In 735 B.C. Naxos was founded as the first permanent Greek in Sicily and in 733 B.C. the Greeks founded the colony of Syracuse (Siracusa). The famous Greek,

Plato while in Syracuse, suggested that Sicily was the model of Utopian Society. Syracuse emerged as Sicily's most important city.



Above: An allegorical figure representing Sicily. Left: The monument at Naxos commemorating the arrival of the Greeks in Sicily..

Finally after years of Greek control, Syracuse falls to the Romans and due to a misunderstanding the brilliant Greek scientist, Archimedes is killed. (Check with Google to recall his tragic death). Now we arrive into the AD times, do you remember what AD translates as? (In fact, most politically correct "people" use the CE)...Do you agree with that or not? Let me know your thoughts!

In 59? AD St. Paul preaches in Syracuse on route to Rome which will lead to another great era of the Church. In AD 251 St. Agatha, patron saint of Catania, Sicily was martyred and still is venerated throughout Sicily but especially in Catania.

In AD 303 Santa Lucia of Syracuse was martyred due to Diocletian's run on Christian persecutions but it left a huge impression on our Sicilian culture. In Rockford, at St. Anthony of Padua Church where Father



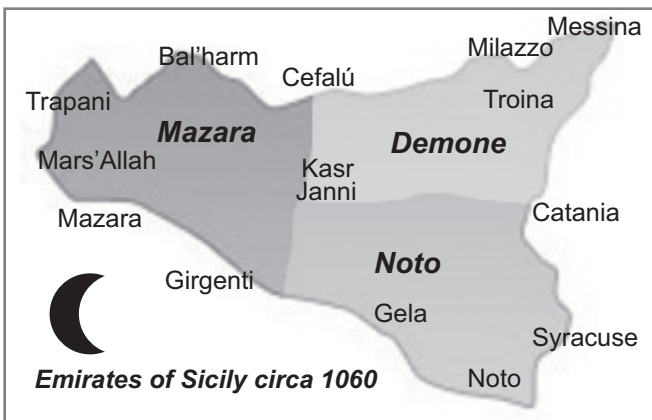


SICILY ~ SICILIA!

Marchesano established a haven for our huge Italian immigration, we still celebrate Santa Lucia's bravery. Each December on her feast day, the Culture and Education division of Greater Rockford Italian American Association (GRIAA) share with the community the story of St Lucia martyrdom and the tradition of "cuccia". A young girl dressed as Santa Lucia relates to the congregation the life. The wonderful Franciscans fathers bless the vision of those who have an eye malady and then take home the "cuccia" for preparation as all our parents did in ages past. Have you visited St. Anthony of Padua during this time? If not, stop by and join us in celebrating our culture. So mark your calendar to attend a service on December 10th at the 4:30 p.m.mass or December 11th at the 9 or 11:30 a.m. masses and take home some "cuccia"! Viva Santa Lucia!

Back to history: In 491 the Ostrogoths take complete control of Sicily. By 533 the Byzantines annex Sicily to their Empire. The mosaics of this time in Sicily are truly brilliant, but more about that in our next issue.

The 800's become a time for Arabic cultures to invade our land. Ziyadat Allah I becomes ruler. See the map below to realize the extent of the Arabic rule.



The Arab culture introduced a more sophisticated method of irrigation. They also introduced eggplant, oranges and lemons. The Arab use of spices and dried fruit, in particular raisins was common. They brought cous-cous, known in Sicily as 'cuscusu'. Cous cous is made of tiny balls of flour and water which are left to dry in the sun, then steamed over a boiling pan of water. (more later in next issue) It is said that the Arabs also brought rice dishes, where Sicily developed its classic rice dish, Arancini. (see recipe). Many sweets as cookies, cakes and sherbets were transferred from the Middle East during this invasion. Here, the Sicilian sweet tooth took hold especially when the Arabs brought sugar cane. The first rudimentary sugar refinery was established in Trappeto. The Sicilians took to this sweet marvel over the honey that they used earlier, and

today their pastries are world-famous ! The classic Cassata comes from the Arabic qas'ah which refers to the terra-cotta container that is used to shape the cake.. Marzipan also comes from the Arabic martabān.

They also brought mathematics, primarily that area known as al gebrā, astronomy, and the beautiful shade gardens and fountains as a rest haven for the rich. In 1087 the last major Arab stronghold is defeated by the Normans.

At this point we will end part of this unique island's history where Sicily has become a microcosm of Latins, Greeks, Arabs. They lived, traded, fought and eventually worked together giving a rich, heady flavor of a marriage of cultures! More of this mix in the fall Pappagallo!

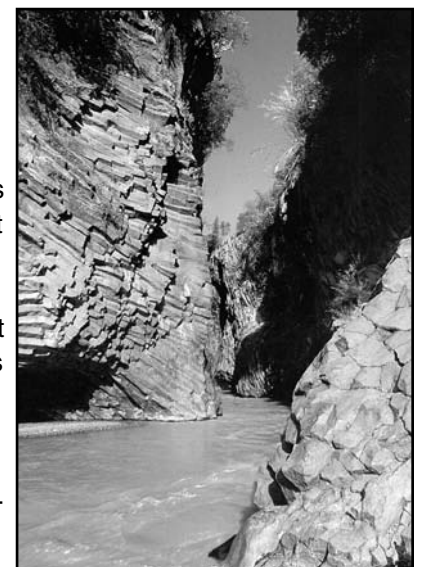
Catania

Catania is the second largest city in Sicily, next to Palermo. It is on the east coast of the country, facing the Ionian Sea and lies at the foot of the active volcano Mount Etna. It is one of the main ports of Sicily and the city is known for many things, including being destroyed by a catastrophic earthquake in 1169. There was another earthquake in 1693 and several volcanic eruptions from Mount Etna. Although the volcanic activity has desolated parts



Costumi della Sicilia:
Pastore dell 'Etna

of the land at times, and buried the city seven times in history, it has also produced a rich fertile soil, particularly good for agriculture, vineyards and orchards. Mount Etna is known as the largest active volcano in all of Europe. At 10,992 feet (which varies with summit eruptions), it is the highest mountain in Italy, south of the Alps and by the far the largest of three active volcanoes in the country. Mount Etna, "beautiful mountain" in Latin is almost in a constant state of activity. The first volcanic activity took place a half a million years ago and



Etna's Alcantara Gorge



SICILY *continued from page 2*

the most recent was in January of this year. The mountain doesn't always erupt in the same place. The most explosive eruptions happen at the summit, but eruptions have also occurred on the ground level and on the sides of the mountain. The longest eruption began in 1991 and lasted more than a year. The most unusual eruption occurred in the early 1970s when the mountain erupted smoke rings. Catania has always been one of Italy's most important and flourishing cultural, artistic, and political centers. It is also the site of the first university in Sicily, which opened in 1434. Today, Catania is one of the main economic, tourist, technological, and educational centers on the island. The symbol of the city, Fontana dell'Elefante, was crafted by artist Giovanni Battista Vaccarini in 1736. It portrays an ancient lava stone elephant topped with a stone obelisk from ancient Egypt.



Devils are the main characters in the Easter celebration at Adrano in Catania

Caltigerone

Etna is talking to you..

Take the time to read this.
How true this is when you see it from your hotel balcony.

Di l'Europa sugnu la Regina,
Regina de munti e di sta terra strana,
sugnu pussenti jauta e mastina,
E de muntagni sugnu la suvrana.
Fumu cuntinuu da matina a sira,
senza fimmarimi mancu pi mangiari,
ma poi a fami quannu a mi mi veni,
mi mangiu casi, paisi e tirreni.
Distuggiu bruciu e fazzu dannu,
picchi n'da la Sicilia sulu ju cumannu.
Anonimo.
(Written in the Catanese dialect)

(Translation located on page 12)



Southwest of Catania is a town called Caltigerone, which has been forever famous for its production of pottery, mainly Majolica and Terra-Cotta. Majolica is a tin-glazed pottery dating back to the Renaissance. With bright colors on a white background, the scenes depict either history or legend. Terra-cotta is a baked clay-based pottery that is not glazed and brownish-orange in color. The city flourished under Norman and German domination, becoming a world-renown center for the production of ceramics. A collection of ancient and modern pottery and terra-cotta can be seen in the local Museum of Pottery, which opened in 1965. The city was completely destroyed by a severe earthquake in 1693. Many buildings, both public and private, were rebuilt in the Baroque style. The main attraction in Caltigerone is the 142-step monumental Staircase of Santa Maria del Monte, dating back to 1608 when its construction began in the oldest part of the city. Each step is decorated with different hand-painted ceramics. Once a year, on the day of the city's patron saint, St. James, the staircase is illuminated with candles of different colors.

Messina

Messina is the third largest city on the island of Sicily. Located on the northeast side of Sicily, at the strait of Messina, the port is a main economical resource for business and military. It is also believed to be the harbor where the Black Death entered Europe, brought by ships coming into port. The city reached its peak of splendor in the 17th century, under Spanish domination, and was considered one of the greatest cities in Europe. In the late 1600's the city rebelled to gain independence, which it enjoyed for some time before being reconquered by the Spaniards. A



Messina's mechanical clock

massive fortress was built and the city started on a steady decline. The plague killed almost 50,000 people in 1743 and 40 years later an earthquake destroyed much of the city. More rebellion followed and another less intense earthquake happened in 1894. Heavy destruction revisited the city once again, though, when a massive earthquake and tsunami almost entirely destroyed the city in 1908, followed by heavy bombing during World War II. One of the main sites in the city had to be almost entirely rebuilt in 1920 following the 1908 earthquake and again after a 1943 fire from bombings during the war. The 12th century



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Cathedral of Messina contains the remains of King Conrad, who ruled Germany and Sicily in the 13th century. Parts of the original church remain, but much of it has been reconstructed. The interior has two long aisles, divided by files of 28 columns. Tombs of other well-known men at the church include those of Archbishops Palmer, who died in 1195; Guidotto de Abbiate, who died in the 14th century, and Antonio La Legname in the 16th century. The Chapel of the Sacrament has scenic decorations and 14th century mosaics. The bell tower holds one of the largest astronomical clocks in the world. It was built in 1933 by the Ungerer Company of Germany. The mechanically animated statues in the belfry portray events from the civil and religious history of the city.

Tindari

Another big tourist attraction is the Black Madonna in the small city of Tindari, in the providence of Messina. Tindari is a city of purely Greek origin and lies on a hill, overlooking the Tyrrhenian Sea. The city was founded by Dionysius I about 396 B.C. After a tumultuous history, the city was deserted by the 19th century. The name, however, remained on a church, which was positioned at the highest point on the hill, where the city once was located. Local legend says that the lagoon was created after a female pilgrim who came to see the Madonna, refused to pray to her. The woman accidentally dropped her baby into the ocean and the Madonna made the land rise to save the baby.

Enna, City of the famous Roman mosaics

In this province there are many castles, churches, cathedrals, archeological sites, lakes, and many forests and nature preserves. Among the most interesting sites is Piazza Armerina, a town famous for the Roman mosaics in the Villa Romana del Casale, a Roman villa built early in the 4th century – on the same site as an older villa -and contains the largest collection of Roman mosaics in the world. The villa was damaged and destroyed by Vandals, an East German tribe that entered the Roman Empire around the fifth century. Thus, the term “vandals” came into being. The site was abandoned in the 12th century when a landslide covered the villa. Although mostly buried, parts of the villa were still visible above ground. Starting in the 12th century there were a number of archeological excavations that unearthed the mosaic treasures.

Taormina, every tourist must see

Just a 45-minute drive from Mount Etna is the village of Taormina, perched on a cliff, overlooking the Ionian Sea. During the early 20th century, Taormina became the home to many expatriate artists, writers and intellectuals. D. H.

Lawrence stayed at the Fontana Vecchia from 1920 to 1922 and wrote a number of his works, including the travel book, *The Sea and Sardinia*. Thirty years later, the same villa was home to Truman Capote for one year. Icelandic writer Halldor Laxness, who won the Nobel Prize for Literature in 1955, wrote most of his first novel, *The Great Weaver of Kashmire*, in Taormina, followed by another book of autobiographical essays called *The Time of the Poet*. Between 1948 and 1999, English writer Daphne Phelps lived in Taormina. One of the most visited sites in the town is the Ancient Greek Theater. It is the second largest of its kind in Sicily and is still used for performances. Besides the theater, there are many lively bars and restaurants, churches, and shops.

Noto

Noto is in the province of Syracuse at the foot of a mountain range. The current town was rebuilt after the earthquake in the late 1600s. It is now closer to the Ionian Sea. The presence of architects at the time nicknamed the new Noto the “Stone Garden” for its marvels of Sicilian Baroque buildings. Noto

is famous for its 18th century buildings. The town hall houses neo-classical style frescoes by Antonio Mazza. Noto is very famous for its almond, called pizzuto, and also for



Noto's Classic Candy

its wines, which are known for their good quality.

The city has an annual flower festival called the In Fiorata, every May since 1980, lining the streets with floral art works.





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Interview by Peggy Sagona Werner

The best way to experience the beauty, aromas, and the excitement of Sicily is to go there. And that's just what 13 Rockfordians did this past spring, when they took a trip to the island led by Gene and Shirley Fedeli and Laura Johnson.

Their 10-day itinerary had them board a plane on May 13 to Rome, and then another to Palermo – and then on their way they went to see the places and people of a land rich in cultural, historical, and natural treasures. At every stop, they traveled with a different English-speaking guide. They returned on May 23rd -- and another trip is planned this spring.

Lucy Cavataio Sheata has traveled the world, including two trips to Italy, but this was her first time in Sicily. "I had often pictured Sicily as being a bit backwards, but it is not like that at all. The older women are stunning and beautifully dressed and the young girls wear high heels, tight jeans and short skirts. The men wear suits and tennis shoes. I did not expect that."

The main difference, she said, between Italy and Sicily is the island has many more "village settings," and is more rural, in general than the mainland. One of her favorite stops was Taormina, where she described the view as spectacular.

"You are up on a hilltop, surrounded by beaches and water and below are narrow passageways with quality shops and restaurants. There are balconies filled with flowers and it is so charming and romantic."

The orchards of fruit, nut, and olive trees were also breathtaking, she said.

Her appreciation for the land, she added, is magnified by the fact Sicily is the place of her own heritage. It was all so beautiful, she said, but also it was a difficult trip because there was so much walking to theaters, temples, churches, and other places on cobblestone streets and sometimes steep hills.

She enjoyed the history and culture and seeing all the Greek, Arabic and Roman influences in architecture. Every theater has a natural setting as a backdrop, either water or vineyards, and everywhere there are outdoor cafes. There are many "pedestrian only" streets and a person never feels afraid or threatened while walking the streets, she said. With pastry shops on every corner and the food being as outstanding as one can imagine, it's no wonder, Lucy said she "lived on cannolis, gelato and pizza."

Frank and Jody Perrecone were part of the tour group and they were in Sicily for the first time, too. They had been in Italy 12 years ago, again on a group tour

with the Fedelis, to see the sights in Rome, Venice, Florence, and Milan.

In comparison, they found the people of Sicily to be very warm and attentive, as opposed to the hustle and bustle of urban life so often experienced in Italy.

"Sicily is more country, with lots of villages, small towns and cities. It's just not as fast-paced. It met or exceeded our expectations."

The Sicilian landscape always presents a beautiful vista with mountains, rolling hills, or vineyards and orchards to feast your eyes upon.

"One of the things that took me by surprise was the soil, so rocky and clay-like, yet perfect for growing vines, grapes, nut and olive trees. I couldn't help but think of people coming from Sicily to the Midwest and seeing our dark, rich, fertile soil. It's no wonder so many of them had large gardens in their backyards. They fell in love with the soil."

The travel experience left the tour group with many lasting impressions, which deepened their understanding of the place, its people, and their own heritage.

One of the villages they had to see was Savoca, whose claim to fame is being the location for the filming of many scenes from the 1970s movie, "The Godfather."

In Savoca, it seemed that "time stood still," Frank said, yet there was much evidence of modern times, too. The tour group saw the restaurant where, in the movie, Michael first met his future father-in-law and where Michael and Apollonia's wedding reception took place.

"It looks just like the movie. The owner has preserved the building, so it looks just like it did in the 1970s. You could really visualize the movie scene being filmed there," Frank said.

At one point, the group made a surprise visit to some friends of the Fedelis and they were all invited in for breakfast and friendship.

Friendship was everywhere.

At one point, the Perrecones broke from their tour group, leaving Sambuca, and taking a winding route around two mountains to reach Corleone, where many generations of relatives remain. Frank's mother, Marie Sapordio, has family roots in Corleone and his father, Sam, has relatives in Lucca.

In preparation for the trip, Frank pulled together more than 70 pictures he had of relatives living in Corleone, from World War II and later, and family in the United States. He made duplicate prints and burned several CDs to leave as gifts. Showing the photographs to the non-English speaking relatives was a great "ice breaker."

"People starting recognizing each other, and as 15-20 people filled the room, there was non-stop talking, so the bus driver started translating for us," he said.



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Frank was surprised how few people spoke English in Sicily. When he visited Italy in 1999, most people were English-speaking.

"I'm a second generation Sicilian. The men and women in their 70s and 80s look like my parents, aunts and uncles. They look just like we do, but language was a huge problem," he said.

Even the young people couldn't speak English. This was a big contrast to modern Italy, where the children learn English in school.

Another observation he couldn't help notice was how easy it was to get around in Sicily, except for mountainous terrain.

"Outside of Palermo, driving a car is no problem. In Italy, it is very difficult. It seems as if there are no rules of the road in larger Italian cities, especially Rome."

From their hotel room in Taormina, they could see Mount Etna. In the morning it was snow covered and by nightfall it wasn't. At one point during the trip, the group was able to walk up to one of the craters on Mount Etna and walk on lava rock. Another mountain-top experience Frank described as "mind-boggling." One the way to Trapani, to see the harvesting of sea salt, they came across a Formula One race car event on mountain roads. Frank said it was a miracle no one crashed or fell off the mountain.

In Sambuca, the group got to see the Feast of Our Lady of the Audience. It's a tradition that dates back to the 1500's, when it was believed, through prayer, the Blessed Virgin ended the wide-spread plague. The tradition involves removing an 1800 pound statue of the Blessed Virgin from a church altar late at night. For more than 6 hours, a team of about 80 men carry her throughout the streets, stopping six times under a large crown suspended in the street. Someone rubs the statue with cotton and hands it to the people in the street for healing.

Gene Fedeli gave one of those cotton pieces to Frank for his mother. She used it on her eyes. Soon after, she had surgery that she almost didn't have because there was so little hope it would improve her eyesight. To everyone's surprise, the surgery to improve her rapidly deteriorating eyesight was far more successful than anyone thought it would be and her vision has improved.

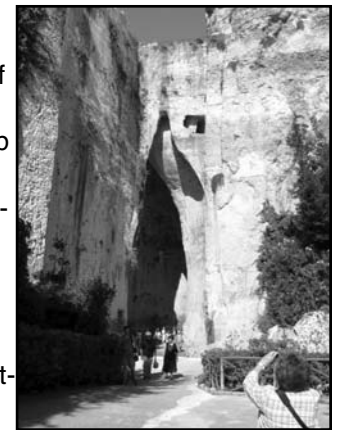
Syracuse, city of Greek Legends

Syracuse, in the province with the same name, is a historical city in southern Sicily, known for its Greek origin, and rich history in arts and architecture. And it is the birthplace of mathematician and engineer Archimedes. Situated on the Gulf of Syracuse, next to the Ionian Sea, the city is about 3,000 years old and was a major power in the ancient Mediterranean world. Once described by Cicero as

one of the most beautiful Greek cities in the world, it later became part of the Roman Empire and Byzantine Empire. Later, the kingdom would be united with the Kingdom of Naples to form the Two Sicilies until the Italian unification of 1860. Syracuse is mentioned in the Biblical book of Act, when Paul stayed there. The patron saint of the city is Saint Lucy, and the feast day, Saint Lucy's Day, is celebrated on Dec. 13th. Earthquakes in 1542 and 1693, and a plague in 1729 forever changed the appearance of the city. The city took many hits also during wartime. About 1,000 men are buried at the Commonwealth Wars Grave Cemetery. Some of the many sites include The Roman Amphitheater, The Tomb of Archimedes, The Temple of Olympian Zeus. The architectural sites and monuments have been described as some of the best Roman, Greek, and Baroque architecture. Syracuse is linked to ideas, events, and literary works of great significance.



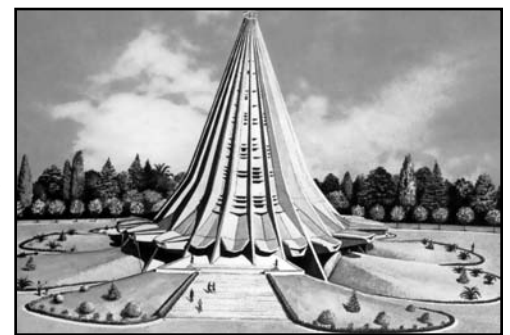
St. Lucy



Ear of Dionysius

Our Lady of the Tears:

in Syracuse
If traveling to Sicily, make sure that you stop in Syracuse at the Sanctuary of Our Lady of the Tears. You cannot miss the structure since it pierces the sky-



line of the city. Usually one thinks of the charming old buildings oozing with character of the Greek or Roman school of architecture, but here like a rocket pointing skyward is this amazing structure.

It's fairly new because of this story: August 29, 1953 the city of Syracuse knew that a miracle had happened. In the home of Mrs. Jannuso her statue of the Immaculate Heart of Mary began to shed tears! Many neighbors stopped by



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to see if the tears were real.

Scientific verification of the "lachrymation" induced Bishop Monsignor Ettore Baranzini to renounce his quiet nature and visit Mrs. Jannuso's home. There, in her small abode, he fell on his knees seeing the statue continue to shed tears! Hundreds of people from near and far traveled to see this amazing site.

Today, in the Piazza Euripides the monument is visited by thousands of pilgrims...many faith-fulled and many just curious. Nearby is a "Pilgrims' Home offering lodging for those who arrive to do honor to the Immaculate Heart of Mary. On our tour to Sicily last May we stopped to visit the church. An awesome adventure.

Caltanisseta

Caltanisseta is the capital of another province in Sicily, near the center of the island, in an area of rolling hills, small towns and villages, and crossed by the river Salso. The economy of the region was largely agriculture, until the 19th century, when a big sulfur mining industry began. It wasn't long before hundreds of mines were in operation, employing 10's of thousands of workers. Caltanisseta is home to Museo Archeologico, which houses finds from pre-historic times, mainly vases and tools from the Bronze Age and some other ceramics, unearthed in the 1950s.

Welcome to Hi-Tec!

We are now on Facebook! Check out Greater Rockford Italian American Association where you will find the latest info about us! See our Italian Language Classes listed, Culture and Education events and a wonderful video for you watch introducing Giovanni Ferrauto conducting a symphonic work and an aria from Puccini in Catania, Sicily. More info is there for you to view. Bookmark this site!



Country home in Sicily for sale



Fourth Grade Class from St. Peter Cathedral School with Rose Galluzzo Bilardello

Our Italian language is alive in Rockford

Ciao, my name is Rose Bilardello. My parents, Natale and Giuseppa Galluzzo, were both born, raised and married in Aragona, Sicily. Ten years into their marriage and two sons later, in 1973, my parents decided to move to the United States. Once they arrived the U.S. is when I was born along with my younger brother. Growing up, we spoke the Italian language in our home and we also kept it up through our large extended family that lived nearby and more extended family in Italy. In 1978, my parents opened up Gerry's Pizza in Rockford. My three brothers and I enjoyed helping out and working there as we grew up. My brothers had decided to take over the restaurant business and I decided to go to college and major in elementary education. Today I am married with four beautiful and healthy children (3,7,9 &11 yrs. old). My husband (born in Petrosino, Sicily) and I along with his family, own Anna Maria's Restaurant in South Beloit and Roscoe. To this day, we are keeping the Italian language and traditions strong in our family. I think it is important to carry that on. I am now teaching Italian two days a week at St. James and St. Peters school in Rockford. I am really thrilled to share what I know about the Italian culture and language with the children.



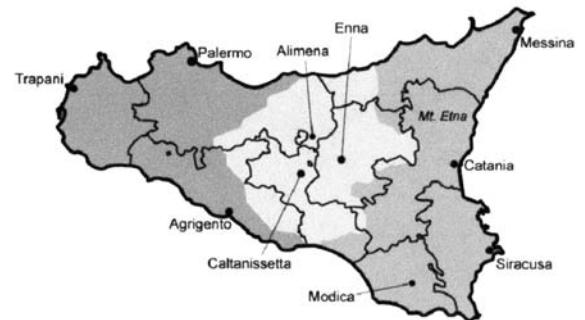
The Sicilian Language by Micheli Scalisi

The Sicilian language is spoken on the islands of Sicily and in southern Calabria and Salento. It evolved from the Vulgar Latin spoken in these areas, but has also been influenced throughout its history by the languages of the many peoples who conquered the Island (see below). These influences were generally very slight, consisting mostly of new, limited terminology. However, with the rise of mass media in modern times—all of which are conveyed strictly in Italian—the influence of the Italian language upon Sicilian has been far greater than any other language in the past. Moreover, Sicilian is not part of the curriculum at any level of the school system.

Consequently, the Sicilian language continues to rapidly erode and to become increasingly Italianized (see list below). The language is the most important aspect of a people and its culture, and as such we must protect and preserve it like any other Sicilian tradition or monument.

<u>Sicilian Language</u>	<u>Sicilian Dialect</u>	<u>Italian</u>	<u>English</u>
fadali	grembiuli	grembiule	apron
varvarottu	mentu	mento	chin
vavaređđà	pupilla	pupilla	pupil
assintumari	svèniri	svenire	to faint
catu	sècchiu	secchio	bucket
cuđđaru	collettu	colletto	collar
pàmpina	fògghia	foglia	leaf
cirru	ciuffu	ciuffo	tuft
giacatu	marciapedi	marciapiede	sidewalk
giugnettu	lugliu	luglio	July

The Sicilian language can be divided into several dialects and sub-dialects, generally classified according to their phonology →



Below are a few examples to demonstrate the differences among the Eastern sub-dialects:

“Your sons are tall, strong and handsome, but my daughter is more beautiful.”

i	ta	filli	sunnu	gati	fùarti	e	biàđđi	ma	ma	filla	è	cchiù	beđđà.	Alimena
i	ta	figli	sunu	ganti	furti	e	biđđi	ma	ma	figlia	è	cchiù	beđđà.	Enna
i	ta	figghi	sunu	jàuti	fotti	e	beđđi	ma	ma	figghia	è	cciù	beđđà.	Modica
i	to	figghi	sunnu	jàuti	fuotti	e	bieđđi	ma	me	figghia	esti	cchiù	bièđđà.	Messina

Below is a very short list demonstrating the many words left behind by the numerous conquerors of the Island. From left to right these are *Greek, Arabic, Old French* and *Catalan*:

ammàtula <i>màtan</i>	babbaluci <i>babalùsh</i>	ammucciari <i>mucher</i>	addunàrisi <i>adonarsi</i>
ncuttu <i>engùti</i>	naca <i>kunàk</i>	arrerri <i>arrièrre</i>	muschitta <i>mosquit</i>
nìcaru <i>mikròs</i>	tabbutu <i>tabùt</i>	picciottu <i>puchot</i>	taliari <i>talayar</i>

For any questions or more information about the Sicilian language, instruction or resources email Micheli at: micheli.scalisi@gmail.com



Recipes

Cassateddi Di Ceci

(Sweet Chickpea Turnovers)

- Pastry:
 3 3/4 cups flour
 1/3 cup sugar
 Pinch salt
 1/2 cup white wine
 1/2 cup lard

- Filling:
 2 cups pureed boiled chickpeas
 (cooked without salt)
 1/4 cup honey
 1/4 cup sugar
 1/4 cup roasted & chopped pine nuts
 1/4 cup almonds, toasted & chopped
 1 teasp. ground cinnamon
 1/4 cup semisweet chocolate bits
 1/4 cup diced candied citron

Sift flour, sugar and salt on wooded board. Make a well, add wine slowly to keep dough together. Cut lard into small pieces and knead into the dough. Knead for 15 minutes working it into a long strip that is smooth and elastic. Cover the dough, let rise for 1 hour. Mix all ingredients for the filling and blend well. Roll dough to a very thin sheet and cut out 3 inch circles. On each circle place a tablespoon of filling. Fold circle in 1/2 and moisten edges with water, seal carefully. Fry the turnovers in very hot oil until browned lightly. Drain and ser while still warm. Sprinkle with cinnamon and sugar.
 Note: this may take a while but worth the work!

Pasta 'Ncasciata

- 2 eggplants
 1 lb. rigatoni
 2 oz. lean veal
 1 clove garlic
 2 oz. olive oil
 1 lb. 2 oz. plum tomatoes (chopped)

 2 oz. chicken livers (chopped)
 2 oz. green peas
 2 oz. salame (diced)
 2 oz. Mozzarella (diced)
 2 eggs (hard boiled)
 Jeff picture is in the drive
 grated Pecorino
 basil
 oil
 coarse salt



pepper

Preparation

Slice the eggplants and cover with coarse salt. Leave them under a weight for one hour until the bitter water seeps out. Wash, drain, pat dry and fry in 2 tbs. olive oil and set aside. Brown the veal with the garlic in oil (remove garlic when golden brown). Add plum tomatoes and cook for 10 min. Salt and pepper to taste. Add livers, and the peas, cook for half an hour. Cook the pasta just until al dente, mix with three quarters of the sauce, then add the salame and Mozzarella, and toss well.

Make layers of pasta mixture in a greased baking pan, alternating with layers of fried eggplant, slices of eggs and more sauce. Sprinkle the top layer with chopped basil and grated Pecorino and bake until a golden crust forms. Let the baked rigatoni rest for 10 min. and serve the pasta 'ncasciata.

Serves 6

Involtini Siciliani

(Sicilian skewered Meat Rolls)

- 1 medium onion, minced
 2 tblsp. oil
 1 cup dry breadcrumbs
 1/4 cup pine nuts
 1/4 cup grated pecorino cheese
 Salt and freshly ground pepper
 2 ounces fresh caciocavallo cheese
 1 1/2 lbs. veal or beef fillets, cut into 24 2x5inch slices
 Bay leaves
 2 tblsp. olive oil
 1/2 cup breadcrumbs
 Sauté onion in 2 tblsp. oil til soft, stir in 1 cup bread-crumbs, pine nuts, grated cheese and salt and pepper. Then put a tsp. of breadcrumbs mixture and a slice of the caciocavallo cheese on each slice of meat, rolling up and putting on a skewer. Intersperse with slices of onion and bay leaves. When finished with slices, sprinkle with oil and coat with remaining 1/2 cup breadcrumbs.
 Broil or grill about 10 minutes

Arancini

(Rice Balls with Ragout)

- 14 oz. rice
 grated Pecorino cheese
 1/2 sm. pkg. saffron
 2 beaten medium eggs
 Breadcrumbs (1 more egg)
 extra virgin olive oil
 salt



continued from page 9

Filling:

- 7 oz. ground meat
- 2 oz. shelled peas
- ½ oz. mushrooms
- 2oz. tomato concentrate
- 1 onion
- 1 stalk of celery
- 3 ½ oz. cubed mozzarella
- Extra virgin olive oil
- Salt and pepper

Sauté celery and onion, add meat and then peas and mushrooms. Add tomato concentrate thinned with a bit of hot water. Add salt, pepper and cook.

Cook rice in boiling salted water, drain when al dente. While still warm, pour into bowl and add pecorino, saffron (dissolved in a bit of warm water), then add 2 beaten eggs. Mix well.

To form balls, put a large tbsps. of rice in palm of your hand, make a small hole in center and fill with a teasp. of ragout and small cube of mozzarella. Cover with another tbsps. of rice mixture, shape into a rounded ball. Then roll in flour, beaten egg and then the breadcrumbs. Fry in oil at high temp. When golden, remove and drain. Place in oven on low to dry and serve warm.

Caponata Di Melanzane

(Eggplant Caponata)

- 4 eggplants
- 1 onion, sliced
- 4 stalks celery, sliced
- 12 green olives, pitted
- 1 heaping tbsps. pickled capers
- 2 anchovies, drained and chopped
- 7 oz. tomato puree
- ½ cup white wine vinegar
- ½ tbsps. sugar
- Olive oil for trying
- 1 tbsps. chopped parsley
- Salt and pepper

Dice the unpeeled eggplant and fry in olive oil, draining when done and set it aside. In the same pan, lightly brown the onion and add celery, olives, capers, anchovies and tomato puree. Cook over low heat 10 minutes. Add sugar and wine vinegar. Continue cooking until sauce is thick. Add eggplant and parsley, mix and season to taste, cooking for a few minutes more. Cool before serving. Some families add diced boiled eggs and capers for a thicker, richer sauce.

Marzipan: the gift of the gods!

According to Victoria Granof and her book, Sweet Sicily The Story of an Island and Her Pastries, she mentions that over 2500 years ago, the Greeks arrived in Sicily to find almond trees flourishing in the valley near Agrigento. Ever since Sicily is especially noted for its Almond Paste or Pasta di Mandorle! Wherever you travel in this amazing land, you will find the “best” Marzipan or Pasta Reale! Of course, each city or town boasts about their sweet dessert called marzipan. Last year we traveled throughout Sicily and especially in Noto and Taormina and our eyes were constantly delighted with every type of fruit and vegetable wrapped in a golden edged, dainty paper candy displayed in every Pastericcia window “waiting to be purchased” by all! It seems that when one would succumb to enter the store, smell the fragrance, feast one’s eyes on the amazing displays and finally purchase 2 dozen items...one usually returned to the hotel with only 1 dozen left...too tempting to not indulge!



Rigatoni Alla Norma

Sicilian Eggplant Pasta From Catania

Ingredients

- 2 medium eggplants
- 8 cloves garlic, minced
- 12 large black olives
- 24 leaves fresh basil
- 2 tablespoons olive oil
- 1 1/2 to 2 cups tomato sauce
- salt to taste
- freshly ground black pepper
- 10 ounces rigatoni
- grated Parmesan cheese or pecorino cheese

Slice eggplants into 1/4" thick slices. (If you are using regular eggplants, peel them and cut them into 1" cubes, or slightly larger.) Pit and quarter olives. Cut the basil leaves into very thin strips. Drop the rigatoni into a large pot of boiling salted water. Heat the olive oil in a large non-stick sauté pan Fry the eggplant pieces quickly so that they brown but don't steam. Turn once. Add garlic, olives, most of the basil



continued from page 10

and tomato sauce. Heat the sauce and season it with salt and pepper. Keep the sauce warm. When the pasta is al dente, drain it and toss with the eggplant sauce. Sprinkle with a little more basil and some grated Parmesan or pecorino cheese. Serve immediately.

Salsa Siracusana

Sauce Syracuse Style

1 green pepper, whole

8 tbsp. extra virgin olive oil

3 cloves garlic, peeled and whole

1 md. eggplant, diced

2 cups fresh tomatoes, peeled and chopped

1 tbsp. capers

12 olives, ripe (black), pitted, chopped

1 tbsp. basil, chopped

6 anchovy filets, drained and soaked in milk

3/4 cup parmesan or pecorino cheese, grated

Roast the green pepper under a broiler until the skin is blackened and charred. Turn the pepper frequently so as not to burn one spot. When charred, peel the skin off the pepper, core it and remove seeds, then slice the flesh.

Heat the oil in a fry pan, and the whole garlic, and fry until browned. Removed and discard the garlic. Add the diced eggplant and tomatoes. Simmer for 15 minutes or so. Add capers, olive, basil, anchovies, charred sliced pepper, salt and pepper to taste. Stir frequently and simmer for another 15 minutes. add the grated cheese and mix well, blending all the ingredients. Serve immediately over your favorite pasta.

*Note: This recipe is from the Sircusca region of Sicily. The only thing somewhat difficult is the roasting of the green pepper. But, try it, it isn't really hard for us Sicilians!

Sicilian Wines

The island is a paradise for the vine and our Sicilian friends celebrate for every occasion! An ancient poet, Martial says that Mamertine wine is the one that Julius Caesar praised and said: "If in your green old age, like that of Nestor, they give you an amphora of Mamertine, you can put what name you will to it, even that of the most famous vintage!"

Here is a small list wines from the eastern section of Sicily, since that is our theme for this issue.

Albanello di Siracusa: is straw-yellow and is usually dry. A sweet type is also produced from dried grapes. Serve when dry with special meals and fish; when sweet with dessert

Eloro (white): is golden yellow and has a pleasant brut quality that improves greatly with age. Serve with fish

Etna (red): is bright garnet and the body is somewhat brut while the bouquet reveals its generosity. When aged this is an excellent wine. Serve with roasts.

Etna (white): is intense ruby, sometimes brilliant and sometimes goes toward garnet. Nutty yet has a delicate bouquet. Is brute and is best after two years.

Mamertino: is golden yellow with a keen bouquet and is companion to the delicious brut flavor. One of the most famous of antiquity served to Caesar at a banquet in honor of his 3rd Consulship. A sweet variety is also made. Serve with any fish; if sweet serve with dessert. So serve to honor our heritage!

Moscato di Noto: is golden yellow, clear and has a Muscatel subtle flavor. A powerful wine. We've purchased some on our last trip to Sicily and plan to buy more!

Moscato di Siracusa: brilliant amber yellow, with a subtle aroma and is strong yet generous. It becomes honey colored with aging and the bouquet becomes stronger. This is a rare wine and slowly disappearing. Serve with dessert and especially with dried fruit.

Cuisine of Sicily

Some authors state that Sicilian cooking tends to be rather strong and its ingredients reflect the optimistic and rugged character of the Sicilians themselves. The complicated and aromatic sauces are the best in Italy. Their delicious sweetmeats, stuffed olives, ice cream and fresh fruits are beyond compare! Do you agree?

Local specialties are:

Anelletti gratinati: little rings of cuttle fish dipped in bread-crumbs, oil, salt, pepper, garlic and parsley and baked in the oven.

Caponata: chopped eggplant cooked in an open pan with tomato, onion and mixed herbs in a rich, delicious sauce.

Frutta candita: crystallized oranges, tangerines and figs.

Gelati: Sicilian ices are the best in Italy and often have fresh fruit as part of the ingredients.

Maccheroni con gambri: a rich tomato sauce with shelled prawns.

Arancini: fried rice balls



Visit Our Website!
www.griaa.com

Hall of Fame & Special Recognition Awards 2011

GRIAA'S Hall of Fame and Special Recognition Committee is accepting nominations for induction into the Italian American Hall of Fame. Also, nominations are also being accepted for Special Recognition honors. If you would like to nominate someone, please read the criteria for these awards at: griaa.com. Awards will be presented the Italian American Hall of Fame & Special Recognition banquet October 8, 2011 at Cliffbreakers.

For further information feel free to call Frank Perrecone at 815/962-2700 or Eugene Fedeli at 815/877-2888.

Rockford loves Giovanni Ferrauto!

We hope you were able to attend the amazing performance of Rockford Symphony Orchestra directed by Catania, Sicily's brilliant, distinguished conductor, Giovanni Ferrauto in Rockford's glorious Coronado Theater. Upon hearing the exciting work by Carl Orff's "Carmina Burana" with the Mendelssohn Choir actually sent chills up and down the spines of the entire audience!

If you missed it, check the RSO's listing of future events. Giovanni is the artistic Director of the Ensemble Camerata Polifonica Siciliana and the Notomusica International Festival Orchestra which are devoted to the study and performance of ancient and contemporary music. He is also a music consultant for the Opera and International Summer Festival of Noto, Italy and for the International Baroque Festival Magie Baroque in Catania, Sicily.

Thanks to Lorie Langan who arranged for Giovanni to visit Boylan Catholic High School's Music Department and teacher Jim Sartino who arranged to have the students from the Italian Club also visit Giovanni. The students enjoyed Giovanni's charm, and witty comments about his experiences in the field of music.

Many thanks to Steven Larsen, music director of the Rockford Symphony for arranging to have Giovanni Ferrauto join us in Rockford! Go to this site to see the video: <http://www.youtube.com/watch?v=37uz4mCSKWE>

AMICI ITALIANI . . . Ballo! Ballo! Ballo!

Authentic Folk Dance Troupe of Rockford, Illinois Amici Italiani Adult Dance Troupe is looking for more Dancers!!!
The troupe was established in 1985 by Shirley Martignoni Fedeli. It gathers Italian Americans from starting at age 14 to learn and share the rich tradition of Italian Folk Dance. Their goals are to preserve and share the Italian culture by educating and entertaining audiences with the color and warmth of our rich Italian heritage.

Dances performed by Amici Italiani include various Quadriglias, Saltarellos, Mazurcas, Tarantellas, and Codigliones. The troupe leaders are Director Rosie Scalise Sheridan and Dance Instructor Bea Giammarese Ricotta. Rehearsals are every Tuesday night from 7:00 to 9:00 p.m.

If you would like to join the troupe and share in their dancing tradition, contact Rosie at 978-4779 or Bea at 964-0035.

Amici Italiani Youth Dance Troupe

Amici Italiani is an authentic folk dance troupe performing dances from all regions of Italy. The troupe has 15 boys and girls between the ages of 7 to 14. Amici Italiani has been sharing the culture of Italy for the past 21 years. Rehearsals are at St. Peter School on Tuesdays from 5:00

to 7:00 P.M. If your child of Italian descent is interested in dance, music and the culture of Italy, please contact Pauline Urso 815- 218-0063, or Carla Cacciatore Mullin 815-229-9855. Amici Italiani Youth Troupe is sponsored by the Greater Rockford Italian American Association.

(translation of Enta is Talking to You from page 3)

I am the Queen of Europe,
Queen of the mountains and of this strange land,
I am powerful, lofty and commanding,
And of all the mountains I am the Sovereign.
I fume continuously from morning to evening,
Without stopping even to eat,
But whenever I do get hungry,
I eat houses, cities and terrain.
I destroy, I blaze and I do damage,
Because in Sicily only I command."

—Anonymous



A Special Sicilian Tradition during Spring:

One beautiful Sicilian tradition that still takes place on March 19th is the feast of St. Joseph. When our Sicilian families settled in Rockford, especially during the early 1900's they brought this beautiful tradition with them. St. Joseph is honored by the family creating an "altar" or "table". The altar or table may be as simple or elaborate as the family wishes. It usually has 3 steps representing the Trinity, one of the "arms" of the altar is laden with vegetables, fish and fruit while the other side is filled with some of the most wonderful dsserts!

The family usually prays for st. Joseph's blessings and protection for a special request. During the wartime, especially WWII when the son was fighting for our country there were many altars. In fact, southwest Rockford had 20 to 30 of them. Wherever you saw a light on the front porch you knew that there was an altar to St. Joseph. One walked up and down the street greeting friends and sharing cookies that were given out. Another reason for an altar was if a family member was near death or a serious medical concern. St. Joseph intervened or definitely gave the family strength to survive. Below are listed 3 beautiful altars. Check the times and location.

Mark your calendars for March St. Joseph Altars!
 St. Anthony of Padua Church March 13, Sunday begins at noon

Rosie Scalesi Sheridan's home March 19th noon through dinner, visit March 18th 5-7p.m.
 7020 Clikeman Road, Rockford, Il

St. Mary Church March 20 Sunday begins at 11:00 a.m. in church basement

Scholarships!

Thanks to Paul Basile of the Fra Noi (a great Italian American newspaper!) who allowed me to a list sources for Italian American scholarships.

Italian American Chamber of Commerce-Midwest: Two \$1,000 scholarships awarded to students of Italian ancestry with a minimum GPA of 3.5 on a 4 point scale, given from high school graduation through junior year in college. Applications and additional information are available by calling 1-312-553-9137.

Joint Civic Committee of Italian Americans: Two \$1,500 John Fischetti scholarships awarded to a male student of Italian ancestry who is either a high school senior accepted into a college with the intent of establishing a major in journalism, or communications or an undergraduate student majoring in journalism or communications.

Scholarships will be presented at the Dante Award Luncheon on May 19, 2011. The deadline for scholarships applications is April 19. Available by visiting www.jccia.com; calling 1-708-450-9050; or sending a stamped self-addressed envelope to JCCIA Scholarships, 3800 Division St. Stone Park, IL 60165

Justinian Society of Lawyers: 10 to 20 scholarships of \$1,000 to \$5,000 awarded to students in law school. Criteria are Italian ancestry, academic ability and need. For details, visit www.justinians.org or call Anthony Farace a 1-312-255-8550

Sons of Italy Foundation: 10 to 12 merit-based national leadership grants ranging from \$5,000 to \$25,000 awarded to students of at least one-quarter Italian ancestry who are wither college-bound high school seniors, or full-time undergraduate or graduate students enrolled in accredited four-year institutions of higher education. Complete application information is available by visiting www.osia.org. Applications are available by visiting www.osia.org/students/scholarships. Applications must be postmarked no later than Feb. 28.

The National Italian American Foundation: Nearly 100 scholarships bestowed annually. Applications must be of Italian descent, with at least one ancestor who has emigrated from Italy, or of any ethnic background majoring or minoring in Italian language, Italian studies, Italian-American studies or a relative field. Recipients must have a minimum GPA of 3.5. Applications available at www.niaf.org/scholarships. Applications must be submitted no later than March 4.





If traveling to Sicily soon, here are some interesting festivals. Check with google.com to help you locate specifically the town.

February

Catania: Festa of St. Agatha

An 11 20 foot high wooden 18th century bell towers called "cannalore" decorated with sculptures, flowers, candles and banners process through the streets. The marchers visit churches and the shrine of St. Agatha who was martyred in 251 A.D.



March

Caltanissetta, Enna, Ragusa and Catania: San Giuseppe Festa

Since we are showcasing the eastern part of Sicily I have included only cities in that area, but St. Joseph is well known throughout Sicily (Sicily is the "mother" of this tradition!)

Almost every town prepares an altar laden with vegetables, fruits, breads, pasta con sarde, and special fried sweets like zeppole and frittelle. See another page with a list of some Rockford Altars.

April

Prizzi: There is the devils' dance, "abbullu di li diavuli" featuring two gap-toothed devils with sheepskin manes and Death dressed in a yellow suit. The devils jump out at the locals and pull them into a bar where they are compelled to pay for their drinks! "Cannatuni" a local Easter sweet is made with a rich dough enclosing a hard cooked egg. These are given to guests who arrive before Death then the devils are chased away.

The Madonna in her beautiful blue dress embrace her Son...these are mechanical figures that are carried through the town where they meet all triumphantly, for He is risen!



May

Calatafimi: a spring festival held once every six years where an ancient wooden crucifix is devoutly carried in procession through the streets accompanied by hundreds of pilgrims. Men on horseback or in carriages toss specially made breads to the crowds.



June

Palazzo Acreide: "Cudduri", little wreath shaped votive breads are dedicated to St. Peter and Paul and are taken to church on a cart, blessed and then sold to the highest bidder enriching the church coffers. Bands play the old traditional songs of years gone by.

July 2 or Thursday before the First Sunday in July

Camastra: Bread shaped in votives as arms, feet, hands and hearts are baked for the Festa of San Calogero and tossed to the crowds.



August 14

Piazza Armerina: The Palio degli Normanni is a traditional procession recreating the historic arrival of Count Ruggero and the Norman soldiers. A medieval joust takes place with the crowds cheering for their favorite. Traditional almond cookies are served to all.



Odds & Ends...

Congressman Bill Pascrell has introduced a congressional resolution to honor Andrea Palladio (1508-1580) with a U.S. stamp for recognition as one of the world's most significant architects in history. Here's what you can do to help this happen: Go to the House of Representatives website (<https://writwrep.house.gov>); then select your state and enter your Zip Code; Click on "Contract Representative" or a variation of the same; Complete the Contract form. Write your letter in the text box provided asking for support of Bill Pascrell's House Resolution 259 which honors Andrea Palladio. Hit "Submit" and you're done!

Note: Andrea Palladio's influence is seen in our U.S. Capitol, the White House, the U.S. Supreme Court, the National Gallery of Art, and even in Jefferson's Virginia home, Monticello. Palladio's famed Villa Rotonda is in Vicenza, Italy so make sure you visit it when in the area. Look around your city and see if you can identify this great Italian's architectural style! Rockford, Illinois definitely has some...do you know where?

Have you ever wondered how the Months of the Year received their names?

Here's trivia for you to think about (and answer) since we are still in the winter season and are you really wanting to run through the snow when you could sit at your computer and email us? P.S. no fair using Google!

Just a thought: if October's Latin prefix translates as 8 meaning octo...why is it the 10th month of the year? So keep the winter outside and send us your answers to the Months of the Year.

Email to s24fed@comcast.net

Speaking of Seasons...

Most Italians by now are preparing their gardens in their basements. Have you begun yours yet?

Here's a list of some easy to grow herbs for northern Illinois:

Sweet Basil: Adds flavor to vegetable, poultry and meat dishes, great in salads and soups.

Oregano: the essential in all Italian kitchens, used in sauces, seafood, meat and cheese dishes.

Parsley: the garnish necessary in soups, as well as vegetables, salads, meats and poultry.

Rosemary: used in most Italian cooking, but very pungent! Did you know that it belongs to the pine tree family?

Sage: a bitter herb used for stuffing poultry, pork and baked fish. We love it with veal dishes.

So back to the basement...how many of you have any of these growing yet?

Druverbi Siculi

Sicilian Proverbs

Pi menzu di li santi si va in paradisu.
Per mezzo dei santi si va in paradiso.
By way of the Saints one goes to Paradise.

Cu' nun fa nenti nun sbagghia nenti.
Chi non fa niente non sbaglia niente.
He who does nothing makes no mistakes.

Bonu vinu fa bonu sangu
Buon vino fa buon sangue.
Good wine makes good blood

Lu Signuri duna lu viscottu a cu' nun avi denti.
Il Signore da il biscotto a chi non ha denti.
God gives biscuits to those with no teeth

Speaking of early American History...Jamestown, Virginia?

Jamestown is celebrating 400 years of history in America. Guess who was the first Italian to arrive there? Yes, Albiano Lupo! (not many of us are aware that an Italian also came over to this land) He was born in England in 1570, a son of the famous Peter Lupo, a violinist in the royal court. In 1610 he arrived a decade before the famous "Mayflower" group. In 1620 his daughter, Temperance, the first Italian American was born!

Have you been to the Garibaldi-Meucci Museum? This Italian Museum located on Staten Island in New York has been awarded a bronze plaque by the Preservation League of Staten Island for restoring the home once owned by Antonio Meucci who invented the telephone before A. Bell. Meucci lived there from 1850 to 1889. Giuseppe Garibaldi was a guest in 1850-51 before reuniting Italy. Today, the museum is owned by the Sons of Italy Foundation. It promotes Italian American heritage through cultural, artistic and educational programs and Italian Classes. *(See Ethnic Heritage Museum info for more about the Garibaldi Guard)

Greater Rockford Italian American Association - GRIAA
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THE UNITED ITALIAN AMERICAN NEWSLETTER



Ethnic Heritage Museum's Italian Gallery Events!

February:

Continuing to Honor our Italian Church: **St. Anthony of Padua** See the many traditions of the various old Italian Societies. Do you remember the Sambuca processions? SS.Maria Mercides? **Sarah Tarara & Sally LaMendola Cicero will share their memories on Feb.13th!** Join us and share your stories...bring back the memories! **May be extended!**

March:

Join us in honoring **Mrs. Rose Virgili**, Rockford's first Italian florist for Women's History Month... she is our Woman of the Year! Visit with her!

April through November:

Illinois is celebrating "Abe Lincoln and the Civil War" Are you aware of **The Garibaldi Guard?** Come see the amazing display! Learn of **Rockford's Camp Fuller** located right here in Rockford! **Terry Dyer** will be a speaker at one of our events Learn more about our Civil War Italian Regiment & Garibaldi!

Check our website for more.
www.ethnicheritagemuseum.org

We are located at:

1129 South Main Street,
Rockford, IL 815-962-7402/815
Open Sundays 2:00 to 4:00 p.m.
Call me for setting up special Italian Gallery tours!
S. Fedeli 815 -877-2888