

L'ITALIA

JULY/AUGUST 2017

NEWSLETTER OF THE ITALIAN HERITAGE SOCIETY OF INDIANA

Founded in 1993

Mission Statement

The Italian Heritage Society Indiana of (IHSI) seeks to preserve, promote and share the Italian values and culture which its members inherited from their ancestors: Religion, family, history, art, music, food and camaraderie. It reaches out to everyone of Italian ancestry and welcomes others who share our appreciation of the Italian culture.

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www.italianheritage.org

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PRESIDENT'S MESSAGE

Silvana Martini Schuster

Cari amici, dear friends . . .

Since my last letter to you, one of the more important events for our Italian Heritage Society of Indiana has taken place. The Holy Rosary Church Italian Street Festival was held on June 9 and 10 in perfect early summer weather on Steven Street in front of the church and in the adjacent Lacey Park.

Thousands of persons visited and enjoyed the holiday atmosphere of the event. They sampled delicious Italian foods and beverages at the many food booths scattered around the area, and especially the cannoli booth, which happened to be located next to our IHSI booth. They were delicious! There was an area for children where they enjoyed amusement rides and children of all ages enjoyed the Ferris wheel, which provided a panoramic view of the festival and of the city.

On the Saturday afternoon, the highlight of the festival was the solemn procession of the Blessed Virgin's statue, carried for several blocks on Steven Street and then into the church by IHSI members. At the church, mass was celebrated by the pastor of the parish, Father Ryan McCarthy. Pictures and videos of the event are on our website italianheritage.org and on our Youtube site.

At our IHSI booth we sold Italian themed items and thus made a profit for our Society. Under the able and energetic leadership of the event chairperson, Claudia Heck, more than two dozen IHSI members volunteered some of their time to assemble, decorate and staff the tent and sell the many fun items. Also, membership chairperson, Mauvene Borman was there with more volunteers for the two days of the festival promoting our society. Through their efforts, we welcomed 20 new memberships, 11 family and 9 individual memberships.

The next Sunday, Matt Iaria and David Page hosted the Pietro Ferri Scholar-ship Golf Tournament at the Sarah Shank Golf Course, again on a perfect summer day. There followed a luncheon at the Primo South Banquet Hall where prizes were dispensed to the day's winners as well as the participants. Another Cooking with Nonna event was held at the Market Street supermarket's kitchen. Claudia Heck and Ashleigh Lazarus planned, prepared and all participants enjoyed several appetizer courses.

All of course enjoyed eating the delicious food prepared, but the most entertaining part was meeting and getting to know the other persons attending and finding out what is next on the Society's agenda.

Also, the 64 bocce leagues have been playing their spring league season at the four bocce courts in Lacey Park and are preparing for their summer season. Information for signing up is online and following in the newsletter.

Our longtime Commissioner of Bocce, Joe Giacoletti, who has been the all-around organizer of this wonderful part of our Society, has announced that after 15 years of organizing the bocce leagues, he will retire as the commissioner of Bocce. Therefore, the Society is now on the hunt for someone to fill his very capable shoes. We all love and are grateful to Joe and his gracious wife, Diane. Grazie, thank you for all you have done for our IHSI and for popularizing bocce in our community.

In the next months, we will continue to provide entertaining, informative activities for our members. The planning of these takes time and we are fortunate that we such great members who give of their time and talent to plan and prepare for them. We ask all members to volunteer for some of them, or all of them! This is the best way to make new friends participate in our IHSI.

Do check out our website which has a new crisp look and more features and will continue to be improved as more features will be added. All our activities are listed with the pertinent information, as well as the ability by persons to pay their membership fees online. Thank you to Ashleigh Lazarus for spearheading this project and becoming the new webmaster. You can easily navigate the site and find much information about our society and general information about Italy and Italians.

Thank you, grazie, to all who have volunteered at any of our Society's activities and especially the IHSI board of directors and committee chairpersons who have worked to make our Society vital.

Spero che ci vediamo al prossimo incontro del IHSI,

I hope that we meet at the next IHSI event . . . Silvana

Silvana Martini Schuster IHSI President, 2017

CALENDAR OF EVENTS

JULY

New Members Picnic

Sunday, July 23, 2017 4:00 pm-7:00 pm Lacy Park

AUGUST Book Club

Tuesday, August 1, 2017 12:30 pm Pitch-in at IHSI President Silvana Schuster home 9269 Spring Forest Dr.

August 4, 2017

Cooking with Nonna & Nonno

Carmel Market District Cooking School 7:00-9:00 pm

SEPTEMBER

IHSI Lecture Series

"The First Italians: Etruscans in Tuscany"

Sunday, September 10, 2017 2:00 pm Nora Library

Chapel in the Meadow

Mass and Picnic September 16, 2017 Date has been changed per Camp Atterbury

Indy Sister Cities Festival

September 30, 2017 12:00 pm-4:00 pm Wineskin Ministries

OCTOBER

Columbus Dinner

Sunday, October 15, 2017 5:00 pm

We miss you!

Did you forget to put it on your list of things to do! Well you're in luck, here's a little tickler to remind you to renew your membership to the *Italian Heritage Society of Indiana*! It's not too late but if you're not sure I'd be happy to check your renewal date!

Individual/Single \$30.00 Family \$45.00 Corporate \$250.00

Please make checks payable to Italian Heritage Society of Indiana and mail to:

IHSI - President 9269 Spring Forest Drive Indianapolis, Indiana 46260

For those of you that have renewed your membership a big 'THANK YOU, YOU ROCK! We truly appreciate your timely support, we have YOU in mind as we plan our activities!

Mauvene Borton Membership Chair

The IHSI Board would like to thank the following for participating in the Society's first Indianapolis 500 Parade held on May 27, 2017. Thank you for giving up your Saturday and walking the talk. Special thanks to Ashleigh Lazarus and Claudia Heck with the great idea on short notice of wearing an apron with the Italian flag colors, thank you all!

Matthew Iaria, proudly carrying the Italian flag Ralph Tambasco Marta McCoy Claudia Heck Patt Norton Paige Heck Gina M Durye





BENVENUTI

Welcome our May & June New Members!

Please join me in welcoming the following new members to IHSI, we hope to see you at many of our upcoming events!

JC & Becky Armato

Rosemary Barnett

Michele & Robert Belany

Lisa & Tom Contino

James Faenzi

Dave Gower & John Eric Mendoza

Mauro & Ann Giacomantonio

Edward (Rocky) Miano

Domenick & Anna LaMonte

David & Sue Moore

Joseph & Lori Mulinaro

Meagan & Eric Schlegel

J. David Shinn

Cindy Stilwell & Dawn Moran

Mark & Jessica Triboletti

Laura Vipperman (Rondinelli) & Denise Pearson (Rondinelli)

Suzanne Rubino Walker

Gina M Duryea

Denise Midla

Suzanne Rubino Walker

Denise Midla

Gina & Robert Barbato

Vincent Cascella

Maria Collins

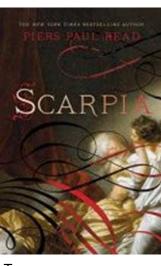
Cindy Stark

La Bellezza d'Italia.....Summer 2017

The Cultural Page of the Italian Heritage Society of Indiana

Submitted by Susan Santore Lew and Carol Faenzi





BOOK CLUB

Scarpia by Piers Paul Reed

Tuesday, August 1, 12:30 pm

A pitch-in at IHSI President, Silvana's Home

9269 Spring Forest Dr. Indianapolis, In

(We'll also watch a bit of the opera!!!)

Т

The book is available at reasonable prices from Amazon and other sites and is available in different formats. Set in the late 18th century, *Scarpia* is a riff on Puccini's *Tosca*

o participate, please contact Silvana Martini Schuster

silvams@comcast.net Home....317-569-9117

Cell.....317-833-0994

Italian Heritage Society Lecture Series Sunday, September 10, 2017

IHSI Board Member and Author, Carol Faenzi will speak on the topic:

"The First Italians" Etruscans in Tuscany"



Carol's grandfather, Ottavio Faenzi emigrated from southern Tuscany. This area, known as the Tuscan Maremma, was one of the strongholds of the ancient Etruscan civilization (8th-3rd Century BC). Carol will share her stunning photography of the grand toms and archaeology sites plus the culinary specialties of this beautiful and seldom visited area of Tuscany. Come learn ho modern Italian culture owes everything to the Etruscans!

Always free and open to the public Nora Library: 2:00 pm—3:00 pm

Please contact Susan Santore Lew if you have suggestions for a speaker at 317-691-0139 or email her at susan.lew27@gmail.com. Speakers are paid an honorarium.



Save the Date: September 30th

Indianapolis has a Sister City in Italy: Monza – another famous city known for auto racing!

In collaboration with the Mayor's Office, the Society will be participating in this annual celebration of cultural diversity. Come for the international cuisine, live music and soak up the culture of the world.

Volunteers for our booth are needed! Contact Susan Lew if you have some time to contribute and have fun besides! Volunteering is a great way to get to know your fellow members! <u>Susan.lew27@gmail.com</u> or call 317-691-0139

Where: Wineskin Ministries, 4501 W. 38th Street from Noon to 4:00 p.m.



Giuseppe Verdi's timeless and beautiful opera based on Alexandre Dumas' famous book, *The Lady of the Camelias* and film versions such as *Camille*.

The Italian Heritage Society is organizing a group to attend the **Sunday, November 19th performance at 2:30 p.m.** If you are interested in attending with other Society members, please email Carol Faenzi, carol@mytuscanaria.com



Beautiful Italian Word of the Month:

Abbiocco: Feeling sleepy after eating a big Italian meal!



Introductory Italian 1

This class is designed for students with no previous knowledge of Italian who wish to learn basic conversational skills with a minimum of grammar. Emphasis will be placed on communication: oral practice, pronunciation and listening in a friendly and interactive atmosphere.

Cost: \$220 (textbook included)

Wednesday from 6:30 pm to 8:30 pm for six weeks August 23,30, September 6, 13, 20, 27

Introductory Italian 4

This class is for students that have already studied Italian for about 40/60 hours and can talk using the present tense of regular, irregular and reflexive verbs. In this class you will learn how to shop in Italy for food and clothes, how to use direct and indirect pronouns, and you will deepen the understanding of oral expressions and further learn geography and culture. Call or send a message to IndyItalian, if you are interested or have questions.

Cost: \$220

Thursday from 6:30-to 8;30 pm for six weeks. August 24, 31, September 7, 14, 21, 28

Advanced Italian 3

In this language course you will continue to expand your conversational skills, learn how to have exchanges on a variety of topics, and continue your immersion in the Italian culture.

Cost: \$220 and dinner included!

Six meetings on Tuesday night from 6:00 pm to 8:00 pm Classes will be on the following nights: August 8, 22,22,29, September 5, 12, 19.

Maximum number of students: 6
In order to register ot to have more information call **317-989-2810** or **317-581-1340** or send a check to

IndyItalian, 12865 Limberlost Drive Carmel, Indiana 46033

Italian Street Festival 2017

By Claudia Heck and Ashleigh Lazarus

The Italian festival was a great success this year! We had beautiful weather, good food and wine. We sold a lot of merchandise as well as having 19 new members sign up. We participated in the traditional Italian religious Procession on Saturday before mass.

We would like to thank all the volunteers that made this a successful event. We could not have done it without you! Rina Piga, Angelo Piga, Silvana Schuster, Maria Collins, David Shinn, Silvana Bower, Rob Giacoletti, Ron Frazee, Mike Frazee, Steve Montani, Cindy Starks, Jeff Messinger, Deborah Messinger, Carol Faenzi, Gina Duryea, Paige Heck, Ron Heck, Maryanne Hawkins, Ralph Tambasco, Joanna Milto-Bergin, Mauvene Borton, Amy Bean, Ray Brown, Kevin Pastore, Mario Vian, John Accetturo, Andrea and Luca from Bettini.

A special thanks to Barbara Frazee for being a mentor; Diane and Joe Giacoletti for the behind the scene helpers and Gabriel Riggi for bring his Fiat to the festival for all to enjoy!



IHSI Cooking with Nonna & Nonno

Learn How to Make "Italian Appetizers"

On June 23, 2017, we had our second cooking class at The Bridges at Carmel Market District Cooking School.

The class was a great success!!! Everyone who attended enjoyed not only learning how to make

"Italian Appetizer", but also had sample everything.

Save the date: August 4th, 2017 7:00 PM- 9:00 PM will be our next

"Cooking with Nonna & Nonno" How to make Italian Entrees"

We are very excited to have 2 of our IHSI Members teaching the class.

Mary Grace Pennella and Penny Pennella will be sharing some of their family recipes & attendees will prepare 2 entrees and have a dish to take home.

\$25.00 IHSI Members or \$30.00 Non IHSI Members



(Limited space available) Please contact: Claudia: heckcc@aol.com or Ashleigh: alazarus@dmeconsultant.com to reserve your place or purchase your tickets at (Click Here Eventbright

North Beach: The Italian Neighborhood in San Francisco

By Carol Faenzi, IHSI Board Member



I recently made a trip to San Francisco, having been invited by The Italian Athletic Club to deliver a program on my book,

The Stonecutter's Aria.

The Italian neighborhood is located in North Beach, which is close to Chinatown and Fisherman's Wharf. The Italian immigrants are responsible for creating this "Little Italy" before and after the 1906

great earthquake.

Many well –known people walked and lived in this neighborhood such a Joe DiMaggio (and Marilyn Monroe too when they were first married). Best Generation writers and artists such as Jack Kerouac and Allen Ginsburg (the famous and very liberal City Lights Bookstore, founded in 1955 is just up the street).

I stayed at Hotel Boheme, a charming place built by an Italian immigrant. There is no lift and

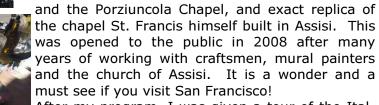


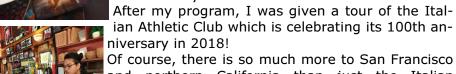


air-conditioning, but the cool California sea breezes and the wonderful comfort of the rooms and hospitality of the staff won me over. Plus, Italian music played on an accordion was often wafting through my room in the evenings. www,hotelboheme.com



The world that feels more European than American. Cafes and restaurants line up on both sides of the street, including Caffe' Puccini, where I had my cappuccino each morning and mingled with the locals. The *passeggiata* is alive and well here stopping for an *aperitivo* is a wonderful way to people watch! Molinari Delicatessen was my Saturday morning stop for Italian delicacies, as well as the Ligurian Focacceria, and Mario's for a grilled eggplant panino to go! A block from the hotel is the Shrine to Saint Francis





and northern California than just the Italian neighborhood, so when planning a trip, I recommend spending a good ten days if possible. There is now a direct flight between San Francisco and

Indianapolis on United Airlines.

Carol's Recommendation for North Beach:

Where to Stay: Hotel Boheme or Washington Park Inn

Where to Eat: North Beach Restaurant (upscale, Tuscan); Original US Restaurant (casual, Sicilian);
Mario's Bohemian (Bar, Panini;
Ligurian Focacceria (bakery; sell out by 10:00

am); Sotto Mare (Tony Bennet's favorite seafood); Firenze by Night (elegant, traditional); Tony's Pizza Napoletana(lively, famous here); Caffe' Puccini (espresso, breakfast)

Special Anniversary for Italians Creates an **Organization**

IHS hosted an Italian tradition – St. Joseph's Feast – for the community. For the opening of the You Are There: *Italian POWs at Atterbury* exhibit

The Italian Heritage Society of Indiana came about in 1992 from a committee formed to celebrate the 500th anniversary of Christopher Columbus' arrival in America. Today, it is a nonprofit organization devoted to experiencing Italian heritage and to provide social activities for its members. They learn about Italy, give scholarships, offer Italian lessons and cooking classes, have a book and movie club, play bocce ball and offer seasonal leagues, picnic, participate in the Holy Rosary Italian Festival and have a great time together. The IHSI organizers, for the most part, came from Italy and were drawn to Holy Rosary Church – Chiesa del Santo Rosario – which is in the heart of the old Italian neighborhood around it.

Italian immigrants are part of 19th-century history in

Indianapolis. "To go into the future, you must understand your past, and the Italian past is ours," says Silvana Schuster, president of IHSI. Silvana also points out that most of the original Italian immigrants were in the grocery and fruit trade. Many of those families now are in the restaurant and catering business.

"Each culture that comes here has a positive input in the community," she says. "We need to be aware of that and also to understand the traditions that affected our parents and grandparents, no matter where they came from. We have to celebrate their sacrifice and always have to remember what it was like in their first days here."

IHSI members gathered at the History Center for the opening of You Are There 1943: *Italian POWs at Atterbury*, a re-creation of Camp Atterbury's Chapel in the Meadow, which they helped restore and shape. Dr. Jim Divita, one of IHSI original members, had worked on the first renovation of the chapel itself and served as the Italian historical advisor for the project. Silvana, who was born in Italy, came in before the opening and did an Italian language lesson with the actors. "I helped them with speaking broken English with an Italian accent," she says. Many others with IHSI also told their ancestors' stories to fill out the history around the re-created Chapel in the Meadow.

"I think it's one of the best exhibits in the series," says Dr. Divita. "It reminds us of not only Indiana's role in the second world war, but also that people from various countries – Italy and Germany – settled here and were Americans and made a contribution. What you're showing is a positive impact that the POWs had because years after their departure, we are still talking about their presence."

Silvana loves seeing the You Are There actors having fun with their roles. Even though the Italian POWs were here for a relatively short time, they provided a way for the Italians here to connect* to what was happening in their home country. Though most of the immigrants had become American citizens, there was a certain amount of nostalgia. "To us, the exhibit represents part of our culture. There was a sympathy for the soldiers and the way they had been treated by Mussolini, and they got to know and spend time with lots of Indianapolis Italian families." Jim points out that the most ordinary events which come during the big world events – like sharing dinner or sharing a song – have a positive effect on human relationships.

IHSI would love to have new members. "We welcome anyone who wants to learn more about their Italian heritage," says Silvana. "Every year, we are growing."

For more information, visit www.italianheritage.org.

The Indiana Historical Society is open 10 a.m. to 5 p.m. Tuesday through Saturday.

450 West Ohio Street, Indianapolis, Indiana • (317) 232-1882

http://www.indianahistory.org/plan-your-visit/hours-and-admission#.WWEYdv5K1D8





AMELIA'S BAKERY

By Mario Morone

Amelia's Bakery manager and partner Charles McIntosh rolled out the ingredients of his success.

"All of my first jobs were in the food industry, but baking was more of a clearly defined goal when we had the idea for the bakery. After we decided to go forward, I went out to learn how to bake properly. I went to King Arthur's School in Vermont and then to the San Francisco Baking Institute. I also worked in Louisville, Kentucky at Blue Dog Bakery. My uncle, Tom Battista, helped with the financing. Initially, we planned on opening a sandwich shop and quickly realized there was no bread in the city that we would be able to use, so it evolved into a sandwich shop that made its own bread. The we got a three-way liquor license and it evolved into a full-service restaurant (Bluebeard) and bar with a wholesale bakery component which I think helped us to do several different things, in becoming a bread wholesaler to restaurants and markets around the city," he explained.

Amelia's opened in 2012 and celebrated their fifth anniversary in June. They make varieties of bread that vary throughout the year. 'We have staple bread(s) that we are always producing, As the seasons change, we make different loaves depending on the day of the week. We always strive to continue learning more about our craft and put out new products. People seem to like the specialty breads and we use more seasonal ingredients. We experiment with sprouted grains and fresh herbs during the summer and use heartier, more savory ingredients when it gets cooler, "McIntosh noted."

His culinary background was inspired at an early age. "My parents cooked when I was young, but Tom and my mom's family always had large meals as a family, so food was always a part of their family growing up. I grew up in Southern Indiana. My mom and Tom grew up in Paoli, which is named after an Italian guy, Pasquale Paoli Ash. Tom is the stage manager for Jimmy Buffet's North American shows, "he said. (Tom was currently on tour at the time of the interview.)

Amelia's continues a time-honored tradition in their preparation of bread. "The food is definitely sort of modern with a lot of what we valued in the past and feel is important and take a lot from there and marry the two. All of the bread that we produce here is sourdough which is how the made it in the pre-industrial revolution era. The sourdough— it's really just a Levain (French term), which can be sour-it's just how often you feed and age it. It's a living thing that we have to feed every day with equal parts flour and water to create a hospitable environment for the yeas and beneficial

bacteria. It's a non-fermentation process, "McIntosh described.

It was only a matter of time before Amelia's began rolling in the dough. "The thing that sets us apart as a bakery is good ingredients and natural bread that we bake fresh every day like a traditional bakery back to that era in history when every city had local bakeries. A baker's skill lies in managing the fermentation and adjusting if need be. The most rewarding thing about my work is when you see people try the bread, inescapably, not from the country, or older people who haven't eaten bread like this since their childhood. One of my favorite things about food is the community that it can inspire. There is nothing much better that sharing a meal with good friends. A factory produced loaf of bread just doesn't compare, "he reflected.

Charlie McIntosh and his co-workers provide a taste of the Old World for the New World in Amelia's, which is open Monday through Friday 7 am to 7 pm and Saturday and Sunday 10 am to 5 pm. For more information about their bread and cookie varieties, visit:

Www.ameliabread.com or call (317) 686-1583. You can literally smell the aroma of fresh bread and cookies from their location at 653 Virginia Avenue in Fletcher Place.



Charles McIntosh Bakery part owner-manager



Variety of bread



Amelia bread store 653 Virginia Avenue

PIETRO FERRI SCHOLARSHIP GOLF TOURNAMENT RESULTS

A Flight 1st place Luke Hardley

Bo Mobley Mike Lenahar Brian Baker

B Flight 1st place Dan Iaria

Jeff Feltz P.J. Miles Chris Iaria Sears

Raised \$6650 for Pietro Ferri Scholarship Fund

NEWSLETTER EDITOR Caterina "Rina' Piga

Share your news, award, birth, change of address or any articles that will be of interest to the members and also any comment you might have about the newsletter.

The newsletter is published by-monthly, email any articles in MS WORD format to:

catpiga45@gmail.com

Or Mail to:

Rina Piga 373 Woodview Dr. Noblesville, In. 46060 317-773-6442

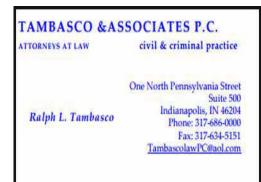
DEADLINE: SEPTEMBER 18, 2017

BUSINESS ADDRESS PHONE LINE

Italian Heritage Society of Indiana 520 Stevens St. Indianapolis 46202

The IHSI has a voice mail for members to call and leave any messages or questions that you might have about the Society. Let us hear from you! The phone number is:

(317)767-7686



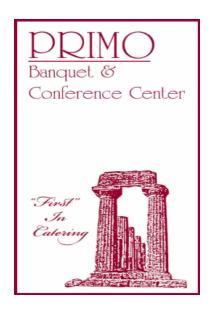














THANK YOU TO OUR IHSI SUPPORTERS AND CORPORATE MEMBERS



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