

Message from the President

Ciao Tutti!

Happy Fall! It really came in with a bang (should I say downpour?!) didn't it?

I hope you had a chance to attend Festa Italiana. It was a lot of fun and a big success despite the rain. We even sold out of Sausage Sandwiches! A big thank you to Tom Grossi, Anna Popovich & Joe Plcciano. This year's booth would not have happened without their leadership & participation.

This month will be our last Thursday night meeting until March. November, January & February we will be meeting on Sundays for PIZZA!!

Topics for discussion at our meeting on Thursday October 12, will be a recap of the Sausage Booth and our Christmas celebration dinner.

I would also like to start a conversation surrounding what your thoughts and ideas might be what we (as your board), can do as a club to:

Secretary's Report by Dennis Caldirola

At the September meeting, we voted on the membership of Paula Perkins, a physician's assistant at the Swedish Cancer Institute, and her inclusion now gives us a total of 142 members in good standing.

The next General Meeting of the Club will be Thursday, October 12th at the CASA headquarters in Burien. Come enjoy a good meal and a glass of wine with friends you haven't seen in a while, and learn about the activities in the Italian Community in the coming months.

If you missed the August meeting, you might not know that we had to vote on the "official" name for our organization because the name we've used for years now (The Italian Club of Seattle) did not match the name we had registered with the Secretary of State back in 1920 (The Italian Club, inc.). We are now "The Italian Club of Seattle" forever, everywhere.

(continues next page)

il Ficcanaso

Official Bulletin of the Italian Club of Seattle, established April 26, 1920

Publisher: Carolyn Strong service@strongimpressions.com Editor: Dennis Caldirola Dennis@FestaSeattle.com

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Sergeant at Arms: TBD

Committee Chairs:

Bylaws......TBD Crab Dinner.....Audrey Manzanares Day at the RacesJoe Galluccio Festa Sausage BoothTom Grossi/Joe Picciano/Anna Popovich Health & Welfare.....Gemma Thielges Festa Italiana LuncheonAudrey Manzanares Mariner Baseball Night....Martin Nigrelle New MembershipDennis Caldirola Parliamentarian.....TBD ScholarshipDiana Kaczor/ Martin Nigrelle/Audrey Manzanares

(President's Message continued)

Make the meetings more enticing to attend in person?

il Ficcanso

How can we grow our club?

How can we conduct more outreach to our community?

If you aren't able to attend the meeting in person this month, please reach out to me with any ideas or suggestions you might have. Some ideas already suggested have been: Guest Speakers, Italian Trivia, playing Tombola, inviting University groups, utilizing social media more... This is very important to our club growth, and I hope you will participate in thinking about and sharing your ideas. Please reach out to me at <u>amanzanares@live.com</u> or 206-779-7325. I would love to hear from you.

Con Amore ed Affetto,

Audrey

(Secretary's Report continued)

And I, personally, would like to thank Tom Grossi, Joe Piciano, and Anna Popovich, not to mention the MANY Italian Club members who turned out to work in the Sausage Booth at Festa Italiana. It was our best turnout of volunteers in years!

Ci vediamo presto alla Casa Italiana!

Dennis Caldirola



Health & Welfare

by Gemma Di Julio Thielges & assistant Angela Di Julio Wright

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News from Linda Madrid & Don Gulden "Hi, we are in Hawaii. We'll be home by the time this goes to print. We've spent three weeks here. My brother Jim and his wife spent ten days with us and we celebrated their anniversary. By the way, praise God, he is 100% cancer free! We're so grateful. Don's daughter & son-in-law joined us for a weekend we got to celebrate her birthday with a beautiful sunset dinner. I'm having a stem cell procedure on my left knee and hip the first week in October. Hopefully I'll get rid of my cane, and be able to chase my two grandsons around. That's about it for now."

Let's keep Linda in our prayers for a successful outcome from her surgery. And prayers of thanks for her brother's cancer-free report.

Joel Patience sent this: "My watercolors are entering the swimwear accessories market, starting with the Topolino painting I did in Italy and that was recently published; every two weeks until the end of November, a new image will be added to the line. Each line will

start with large beach towels then expand to other items. Please visit my store on the Zazzle website. They are web-hosted in several countries and ship all over the world. Then just type in "JoelPatience" (no space).



Congrats, Joel, on your ongoing success with your art and great talent.

I recently heard from **Velva Salterelli** that she celebrated her 96th birthday! She had 16 nieces and nephews stop by to see her over two weekends. She continues to sound as sharp as ever. She also mentioned that they had another successful walk to raise money for Alzheimer's disease. This was the 8th year that Velva organized this.

I'm sure I'm not the only one who misses seeing Velva but it's nice to know that she sounds so well and is staying active.

I guess we're really into the winter season with all the rainy weather we've been having. Stay warm and cozy and slow down on the slippery, wet roads. Have a safe and happy Halloween and Happy All Saints Day & All Souls Day - remember those who have gone before us.



The History of Ravioli

By Carmen Lorenzo and submitted by Joel Patience

Ravioli is a square or round of folded egg pasta and contains a filling, which is generally ricotta, spinach and nutmeg (but in some regions of northern Italy also meat) and can be served either in broth or dry with the addition of sauces.

The term raviolo seems to derive from "robiola", the medieval etymology of the Latin "rapa". In fact, in ancient times ravioli was a pastry wrapper filled with turnip leaves and ricotta.

Marco Gavio Apicius, a Roman chef, invented a recipe called in ancient times "Patinam apicianam sic facies", or "Apicius' cake", which was similar to ravioli.

According to historians, however, ravioli could have been a synonym of tortello (i.e. a filling wrapped in dough), or an egg-shaped dough cooked in broth.

Ravioli is the only stuffed pasta known to exist in the 12th and 13th centuries.

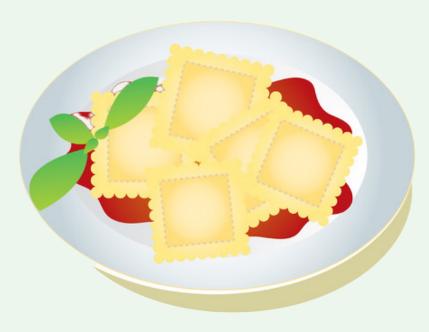
According to what we read in "Agrarian landscape in Liguria", in a contract from the end of the 11th century, a farmer from Savona undertakes to provide the owner with a meal for three people, at the harvest, consisting of bread, wine, meat and ravioli. In the 13th century Genoa began to spread ravioli, also thanks to the exchanges that took place at the "fairs".



The "raviolus" arrives in Parma before the end of the century (chronicle of Fra Salimbene).

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Also in the "Decameron", Boccaccio talks about it when describing the delicacies of the Land of Cuccagna (year 1300 AD).

Every Italian region has its own variant of Raviolo. For example:

- In Emilia-Romagna ravioli are prepared in various shapes and fillings. The erbetta, pumpkin and potato tortelli are typically served dry and seasoned with sauces or gravies, while the Emilian caplèt or anolini, such as the Bolognese tortellini and the Romagna cappelletti, are generally served in broth.

- Caprese ravioli are one of the few original dishes of Naples. The pasta is prepared without eggs: just flour, boiling water and oil. The filling is made with fresh and dried caciotta, eggs, fresh marjoram, pepper and Parmigiano Reggiano. They are usually served with a rather light tomato sauce; they can also be seasoned with the Neapolitan ragù sauce in the Caprese version.

CASA NOTE EXTENDED

By Martin Nigrelle

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Casa Italiana – Italian Cultural Center has come to an agreement with the seller of the property.

In short, both parties agreed to a 3 year extension of the note the seller is holding as a part of the original purchase in 2020.

What this means to Casa: Dedicated focus on completing the remodel of the upstairs big meeting space.

Getting the upstairs completed & in use as a rental space is paramount to ensuring bank financing that will be much more manageable & support the completion of both the elevator & commercial grade kitchen.

As a by-product of this new opportunity we have begun to prepare the west side (first avenue), of the building for the planting of cypresss trees, and installation of the rest of the fence to complete the fencing between the residence & the northend of the Casa property.

This month Casa is hosting the Italian Heritage Dinner on Sunday October 29th. Casa will be hosting a Chestnut roast in November assuming the Chestnuts from Italy are ready. More event info @ www.casaitalianacc.org.

FILM NOIR SERIES AT SIFF EGYPTIAN

DARK DREAMS: THE LONGEST- RUNNING FILM NOIR SERIES IN THE WORLD, 9 Films, September 27 -November 30 SIFF Egyptian Theater. Wednesdays, 7:30 PM.



Festa Italiana's partner in the Spring Fellini film series, Greg Olson, currently has a Film Noir series, started in 1977, at the Egyptian Theater with walkup seats available for \$16 every Wednesday: Oct 11: Black Angel, Oct 18: Sunset Boulevard, Oct 24: In a Lonely Place, Nov 2: Chinatown, Nov 9: The Big Lebowski 25th Anniversary, Nov 16: No Country for Old Men, Nov 30: Eyes Wide Shut.

And then, on November 9th through 16th at the SIFF Uptown Theater, the Dante Alighieri Society and the Seattle-Perugia Sister City Assn. present "Cinema Italian Style." Now in its 15th year and featuring some of the best Italian films in current release, this is also a great way to mingle with Italians from across the city.

il Ficcanso

ICoS Calendar

October 2023

12th ICoS General Meeting 27th Input Deadline for November *il Ficcanaso*

November 2023

2nd Trustee's Meeting
TBD Auburn Annual Veterans Day Parade
12th ICoS General Meeting
23rd Thanksgiving
27th Input Deadline for December *il Ficcanaso*

December 2023

No ICoS General Meeting 25th Christmas Day 26th Input Deadline for *il Ficcanaso*

January 2024

4th Trustee's Meeting
14th ICoS General Meeting
25th Input Deadline for February *il Ficcanaso*

February 2024

4th ICoS General Meeting
11th Superbowl
14th Valentine's Day
23rd Input Deadline for March *il Ficcanaso*TBD Crab Feed

March 2024

7th Trustee's Meeting
14th ICoS General Meeting
25th Input Deadline for April *il Ficcanaso*

April 2024

11th ICoS General Meeting 25th Input Deadline for May *il Ficcanaso*

May 2024

2nd Trustee's Meeting
9th ICoS General Meeting
12th Mother's Day
26th Input Deadline for June *il Ficcanaso June 2023*29th Memorial Day

June 2024

13th ICoS General Meeting 16th Father's Day

TBD Italian Heritage Night at the Mariners

July 2024

4th Independence Day No *il Ficcanaso* this month

August 2024

8th ICoS General Meeting TBD Italian Community Picnic Royal Arch Park, Maple Valley No *il Ficcanaso* this month

September 2024

1st Italian Day at the Races, Emerald Downs. First race 2 PM.
2nd Labor Day
5th Trustee's Meeting
12th ICoS General Meeting
TBA Festa Luncheon, SYC
TBA Festa Mass in Italian 5 PM
28th & 29th Festa Italiana Italian
Festival, Seattle Center
Oct. 2 Input Deadline for October il Ficcanaso

ITALIAN CLUB MEETINGS

October General Meeting will be held at 6 pm, Thursday, October 12, 2023

Dinner starts on the hour, with the meeting to start 30-45 minutes after, along with prize drawings at

Casa Italiana, 13028 1st Ave S, Burien, WA 98168

Trustee Meetings:

Next Trustee Meeting, Thursday, November 2nd at 6 PM

View the All-Community Calendar at:

www.casaitalianacc.org/ calendar/public/





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