

Volume 26
Issue 251
September
2021

ITALIAN AMERICAN CLUB of JACKSONVILLE



President's Message

Dear Members,

We are coming into September now and hopefully will start to get some relief from the hot weather and the rains! Looking forward to the cooler temps and relief from Covid!

Don't forget our **General Meeting/Dinner on Sept. 12th at 1:00PM**. You will receive an Evite so we will know how many to buy for. If something comes up and you cannot attend **please** go back into the evite and uninvite yourselves! We want as many to attend the meeting as possible but we really need to know who will be there and how much food to purchase.

As proposed in the August newsletter, we will be voting at the September General Meeting on the amendment to change the bylaws to elect the Board to a two year term instead of one.

Speaking of September, we have a really nice Cocktails and Dance night on the 17th! Carlo and his friends will be our live band and we will be serving hors-d'oeuvres! We will also have our usual beer and wine but we have expanded our bar selection so make you visit the bar!

Our website has been fixed! Thank you to Gina and her due diligence to get that back up and running. Gina puts out our newsletters each month, she sends out the evites and also takes care of the emails when volunteers are needed. Couldn't do it without her! Thanks Gina!

Spaghetti To Go will be starting up again at the end of this month! Meatballs will be made on Thursday, Sept. 23rd and To Go will be on Friday, Sept. 24th. Come out and support YOUR club!

Despite the fact that we missed out on making some money for July and August, the club is still holding its own. From this month forward we need to keep it up. We have a few things going on and it would really be great if we could get more support from our members.

Thank you to all those who helped serve dinner, make dinner and took up the 50/50 on Sunday! The club depends on our volunteers!

And last; Unfortunately, Italian Festa will have to be cancelled again this year. Too much going on and our volunteers will not be able to help out again because of Covid!

Melanie

OFFICERS

Melanie Matrascia
President
Vinny Zammataro
Vice President
Mike Matrascia
Treasurer
Sal Santapola
**Asst. Treasurer &
Membership Dir.**
MaryAnn Wetzel
Secretary
Elizabeth Dore
Club Chef
Tom Cody
Club Chaplain

BOARD OF DIRECTORS

Ann Clemente
Carlo Clemente
Joe Farina
Eunice Manzo
Anne Stepp
Al Zammataro





BIRTHDAYS
BUON COMPLEANNO!
September

Mark Rose	5
Susan Tombarello,	5
Mary Ann Wetzel	5
Phyllis Bonser	8
Carole Peaver	8
Donna Addeo	13
Karon DeMarino	15
Greg Mosley	16
Greg Hollycross	18
Denise Rose	20
Dennis Dore	26

Welcome New Members !

Ruby Diaz (Returning Member)

Bobbi de Cordova - Hanks



CLUB SOCIAL

Monday, September 6th @ 1:00 PM



ANNIVERSARIES
FELICE ANNIVERSARIO!
September

David & Jennifer Burroughs	3
Sal & Felicia Yacuzzo	3
Howard & Mary Glavin	6
Edwards & Martha Bartlett	18

Volunteer!



Have YOU Volunteered?

Get Involved!

Cooking, Serving, Cleaning,

**Check in, Yard Work, Spaghetti to Go, Newsletter Con-
tribution, Set Up, Club Sitting and much more.**

This is YOUR Club!!

PROPOSED BYLAWS CHANGE

We are proposing an amendment to the by-laws, changing the term the elected Board serves from one year to two years.

Currently, ARTICLE IX, BOARD OF DIRECTORS, Section 3 reads:

Section 3. Directors, shall be elected by the membership. Terms of office are for one (1) year, from January 1 to December 31.

Proposed amendment will read:

Section 3. Directors, shall be elected by the membership. Terms of office are for two (2) years, from January 1 to December 31.

The vote to pass the amendment will be held at the September General Meeting in accordance with the By-Laws regarding amendments, below:

ARTICLE XIV, AMENDMENTS

Section 1. Amendments to the by-laws shall appear in newsletter 1 (one) month prior to the meeting that they are to be voted on.

Section 2. Provided a quorum is met at the general membership meeting, any submitted amendments to this document will require a two-thirds (2/3) approval vote of the membership present at the meeting.

SICKNESS & DISTRESS

Get Well:

Phyllis Bonser
Moe Cooper
Joey Gutierrez
Nancy Perrone



Thinking of You:

Toni Bilello

September 2021

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Board Meeting 6:30 PM	2	3	4
5	6 Club Social 1:00PM	7	8	9	10	11
12 General Mtg 1:00PM	13	14	15	16	17 Dance Night 7:00PM	18 *Club Rented*
19	20	21	22	23	24 Spaghetti to Go 5pm-7pm	25 *Club Rented*
26	27	28	29	30		

General Meeting/Dinner

Sunday, September 12, 2021 @ 1:00 PM.

MENU:

Lemon Chicken Piccata, Roasted Red Potatoes, Green Beans
Bread, Salad, Dessert



HOST:

John Corsi

DONATIONS:

Members: \$15.00 **Guests:** \$17.00 **8-17:** \$8.00 **Under 8:** Free

Please RSVP *no later than Noon, Wednesday, September 8th, 2021*

using **Evite (preference)** OR rsvp@iacofjacksonville.com

OR call the Club at **904-586-2700**

AGLIO E OLIO - PASTA WITH GARLIC & OLIVE OIL

from the kitchen of **Lucy Cortese** (IAC member since 1980)

INGREDIENTS

½ cup EVOO
1 T. finely chopped garlic
1 T. chopped flat-leaf parsley
½ t. red pepper flakes
salt to taste
1 lb. spaghetti or spaghettini



DIRECTIONS

Bring 4 quarts of water to boil in a large pot. Add 1 tablespoon of salt and the pasta. Put olive oil and garlic in a large skillet over medium heat. Do not overcook the garlic. When garlic changes color, add parsley, red pepper flakes and some salt. Stir well and remove from heat. When pasta is cooked al dente, return the sauce to the skillet on low heat. Drain the pasta and add to the skillet. Toss until the pasta is well coated. Correct for seasoning, add grated cheese, and serve at once.

VARIATIONS

Aglione sauce is a perfect addition to vegetables especially broccoli rabe (rapini), asparagus, cauliflower, escarole, broccoli and zucchini. Sauté the veggies in pan with the sauce until done.

For Italian Potato Salad, pour the sauce over cooked cubed potatoes with fresh minced garlic, finely chopped green onions and chopped fresh parsley. Toss well and allow the flavors to meld for at least 15 minutes. (Adding olives for color and taste is optional) Serve warm or cold.

Add 1 can of anchovies packed in oil to the sauce and cook for 2 minutes. Serve over thin pasta.

Garlic bread is made by melting 1/2 stick of butter in the sauce. Dip crusty bread slices into the sauce, coating both sides. Sprinkle grated cheese and fresh parsley on the bread. Broil in the oven until light brown.

Italian Heritage

Best Hidden Gems in Italy

By Sal Santapola



Veneto is one of Italy's most visited regions in the northeastern part of the country. Bordered by the Adriatic Sea to its east, Lake Garda to its west, the Dolomites to its north, and the Po River to its south. Veneto is known for agriculturally rich valleys flowing down from the Alps and for important cities like Venice, Verona, and Padua. While most tourists visit Venice (Venzia) our hidden gem is Verona.



Verona [[veɹoɹna](#)] is a city at the foot of the Lessini Mountains, half-encircled by the Adige River. Sixty-five miles west of Venice. Population is estimated at 265,000 people. Verona is one of the seven provincial capitals of the region. Most of the streets and many of its buildings incorporate the majestic remains of ancient walls, roads, and villas. The city has a fair share of medieval, Renaissance art and culture.

Verona was a strategic city during World War II and a prime target for allied raids. A stone wall surrounds the historic center of the city built by the Romans in the 3rd century BC. The walls can reach up to 42 feet high.

The Verona Arena is the 3rd largest Roman amphitheater in Italy. Built in 30 AD it has a capacity of 30,000 spectators and like the Colosseum in Rome. It is one of the main tourist destinations in northern Italy because of its artistic heritage and several annual fairs, shows, and operas that are held there mostly in the summer. Near the Arena is Piazza Bra which is the largest square in Verona with many restaurants, shops, and some famous landmarks.



Visit the Palazzo Barbieri which has an imposing façade. This exquisite example of Neo-classical architecture, built in 1848, during the Austrian occupation. The building was used mainly for military purposes. After the region of Veneto became part of the Kingdom of Italy, the palace was chosen as the seat of the Municipality of Verona. Today the Palazzo Barbieri is the town hall, it houses the Galleria Nazionale d'Arte Antica (GNAA). The collection of older pre-1800 paintings. The other collection of the ancient art is at the Palazzo Corsini in Rome.



Verona is the setting of three Shakespeare works: Romeo and Juliet; The Two Gentlemen of Verona; and The Taming of the Shrew. The Roman arena is a place where you can see these plays. You can visit Juliet's house, and the famous balcony. You will also see a bronze statue of Juliet and tradition has it that rubbing the statue will bring love and fertility.

Stop by Piazza delle Erbe (Market's square) it was once the town's forum during the time of the Roman Empire. The Piazza has a tower called the Torre di Lamberti construction started in

1172 and its 275 feet high. There is an elevator that takes you most of the way up to see medieval Verona.

Castelvecchio (Old Castle) is another famous historical landmark of Verona. The castle was built around 1354. The purpose of the castle was both to live in and as a fortress for protection against rebellion. It is now a museum which combines exhibitions of modern art with the tremendous medieval history of Verona.



A must see is the Castel Vecchio Bridge or Scaliger Bridge, over the Adige River. The segmental arch bridge featured the world's largest span at the time of its construction (48.70 m). It was built in the 1300 hundreds and was rebuilt after the war. A beautiful sight at night.

The wine region Valpolicella makes some interesting wines. Besides the name-sake Valpolicella, there are the Amarone and Ripasso wines made with partially dried grapes, a technique which adds a dramatic wallop of flavor.

For more information about Verona click on: [Verona - Wikipedia](#) Next up Puglia.

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Italian American Club
PO Box 600725
Jacksonville, FL 32260
904.586.2700



www.iacofjacksonville.com



Board Meeting
Wednesday, September 1st @ 6:30 PM



Club Social
Monday, September 6th @ 1:00 PM



General Meeting
Sunday September 12, 2021 @ 1:00 PM



Cocktails and Dancing
Friday, September 17th, 2021 @ 7:00 PM
\$15 singles, \$25 per couple
1 FREE drink per person

