

Volume 27  
Issue 255  
January  
2022

# ITALIAN AMERICAN CLUB of JACKSONVILLE



## President's Message

Dear Members,

Buon Capodanno! Happy New Year!!

We've made it 2022. So much to leave behind in 2021 and there are a few things that will be coming in the new year for the club.

As members, we need to think about our commitment to our club. What can we do as members to help out? When you filled out your membership form, there was a section that encouraged you to volunteer in different areas: setting up, decorating, cleaning, serving, cooking or 50/50. If you checked off any of those, we look forward to seeing you at the club when an email goes out asking for volunteers.

I have created a little group who will be helping out when we have events. They are called the Cucina Brigade. They will be doing the simple preparations of appetizers and food prep. I created this group to give a break to those of us that are always working in the kitchen to get things out for you to enjoy. The Cucina Brigade will relieve us of some of the duties so we can have a little enjoyment at the functions as well.

There is a core group of volunteers that do Spaghetti To Go but we could use more volunteers in case something happens. We need substitutes. I really feel the members of the club should know what it takes to pull off STG. It takes a lot of hard work to make over 600 meatballs in a day, to make the sauce and the pasta, to box the meals and bag them and get it out the door to the people who come and support our club. I encourage you to come over and watch to see how things are done and also the fun and fellowship that ensues!

When we put together an event for the club membership's entertainment, you should see what it takes for Anne Stepp to decorate the club. We don't have club fairies that put out the table decorations, the silverware, napkins and such on the tables. Anne runs around making sure this is all taken care of and usually she's by herself!

I really hope you will take a look at your part in making the club successful. The truth is, if it were not for STG and rentals, the club would no longer exist. Maybe a couple of months at the most. I'm not trying to spread doom and gloom but because of the pandemic the last year and a half, it has impacted the club greatly. It's important for us all to do our part in making the club a success again!

Ciao for now,

Melanie

## OFFICERS

Melanie Matrascia

**President**

Mike Matrascia

**Treasurer**

Sal Santapola

**Asst. Treasurer &  
Membership Dir.**

De Santapola

**Secretary**

John Corsi

**Club Chef**

Tom Cody

**Club Chaplain**

## BOARD OF DIRECTORS

Jack Cosentino

Joe Farina

Eunice Manzo

Gina Mielech

Anne Stepp

Al Zammataro





**BIRTHDAYS**

**BUON COMPLEANNO!**

**January**

Lisa Davis	3
Chuck Perrone	3
Debra Register	5
Pete Carroll	6
Patricia Daley	6
Tenna Burchianti	12
Pauline Thomas	15
Mella Carroll	17
Melanie Matrascia	18
John Amici	23
Verna Carrel	24
Vincent Burchianti	24
Helen Casella	27
Brandon Desaro	29
Christen Reynolds	30
Chris Clemente	31

*Welcome New Members !*

Colt & Penny Mefford

Mary Ellen Reeves

Jim & Janet Riddle



**CLUB SOCIAL**

**Monday, January 3rd @ 1:00 PM**



**ANNIVERSARIES**

**FELICE ANNIVERSARIO!**

**January**

Allen & Verna Carrel	3
Joe & Georgette Cornello	11
Edward & Mary Ann Wetzel	25

**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!!**

## CARCIOFI RIPIENI - STUFFED ARTICHOKE



Southern folks love to start the new year with their traditional menu: black-eyed peas, hog jowl, greens and rice. But in Mema's Italian Kitchen, artichokes are the fare for Genai Primo (January 1st). Try this yummy dish and my recipe for road rage...

"Ma, How do you select artichoke globes that are good for stuffing?"

"Lucilla, Picka the ones that are deepa green, with the leaves very tight. Knownsa geta the ones that are shriveled up lika a veccia. The gooda ones are fat and heavy lika the cook. In Italia they say, Never eata the food from a skinny chef!"

"But how do you know if the artichokes are fresh?"

"Itsa easy! When you pressa the leaves together they maka the kissing sound. Justa lika the marriage, no kiss, no gooda!"

"Ma, is it true that artichokes are high in nutritional value?"

"Italiani know itsa good for alla ages. Itsa gooda for your liver, stopa the coughs, maka the blood pure, the heart strong, digesta the food, and itsa greata for the nerves."

"I always heard that artichokes have Aphrodisiac effects."

"Lucilla, alla I can say is, your Daddy he lika it cooked, stufada and raw with olio. Carciofi isa longa to cook, longa to eat, and longa for the love too!"

### INGREDIENTS

4 large, fresh green artichokes  
1-cup Italian breadcrumbs  
1/2 cup grated Pecorino-Romano or Parmesan cheese  
1-tablespoon parsley, chopped  
Salt & pepper to taste  
1/4 cup olive oil  
1-cup water  
3 cloves of garlic, sliced

Combine breadcrumbs, Pecorino-Romano Cheese, parsley, salt, pepper, and two tablespoons of the olive oil in a medium bowl. Mix together with vehemence.

Discard outer leaves of artichokes. Cut off stems flush with bottom. Cut pointy leaves off the top of the artichokes with kitchen shears. Snip away all of today's aggravations.

Now, for a wonderful stress release, open the leaves of the artichoke by pounding it top down on a hard surface. One could imagine each globe a head of some inconsiderate driver on I-295, which adds significant force and encourages rapid expansion of the leaves! But I digress...

Spread the leaves of each artichoke out and push stuffing in between them. The mixture should be pressed in between each leaf with the butt of the palm. This technique can replicate the action of frantic horn blowing during rush hour traffic.

In a pot just large enough to fit the artichokes, add the sliced garlic cloves, 1/2 of the remaining olive oil and the artichokes. Drizzle the remaining olive oil over the top of the artichokes. The artichokes should be touching-imagine cars on San Jose Blvd at 6:00pm.

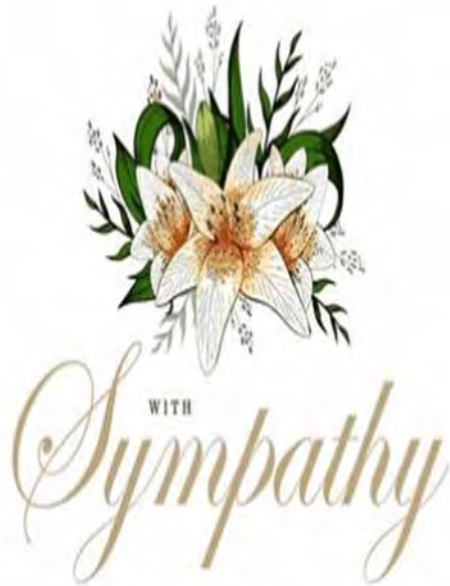
Turn heat on to medium and cook until sizzling about 1-2 minutes. Add water to reach 1/2 way up the sides of the artichokes. Cover and cook until the artichokes are tender and a leaf is easily pulled out.

This is meditation time, about 45 minutes to one hour. This is not fast food; this is slow steaming. So grab your newest edition from John Grisham, finish this morning's crossword puzzle or phone a chatty friend and enjoy the wait. If liquid is evaporating too quickly add a little more water and relax, you deserve it. Transfer to a serving platter, pour a little of the liquid from the pot over the artichokes and serve a whole, luscious artichoke for each person.

When eating the delicious artichoke, use your fingers. Slip each leaf petal, one by one, through your teeth until reaching the delectable heart. Scoop out the choke in the bottom of the center with a sharp spoon and toss it out with all your tension. Now, as the Italians say RALENTA,slow down. Enjoy the nutty flavor of each leaf and let Arty Choke your troubles away! Eat artichoke often. It's nature's own Prozac, or perhaps Viagra???

FELICE ANNO NUOVO 2022!

*Lucy Cortese*



Our Deepest Sympathy to the family of Joann Gregory, our kind friend and member, who passed on November 30th, 2021. She will be greatly missed by all who knew and loved her.

Much sympathy to Susan Tombarello on the passing of her mother and IAC member, Shirley Brechler. She was affectionately known as “mama” at the club. We will miss her smiling face.

#### UPCOMING EVENTS!

(Subject to Change)



- January 3rd, 2022 @1:00 PM Club Social
- January 5th, 2022 @6:30 PM Board of Directors Meeting
- January 16th, 2022 @1:00 PM Installation Dinner
- January 21st, 2022 @ 7:00 PM Bunco Night
- January 28th, 2022 @ 5 PM to 7 PM Spaghetti to Go!
- February 2nd, 2022 @6:30 PM Board of Directors Meeting
- February 7th, 2022 @1:00 PM Club Social
- February 20th, 2022 @1:00 PM General Meeting



# Alhambra

theatre & dining

12000 Beach Blvd Jacksonville, FL 32246

904-641-1212



**Date - Saturday Matinee May 14th, 2022**

**Theatre opens 12pm—Lunch served until 1:20pm**

**Show begins 1:50pm**

**Cost \$68.00 per person**

**Includes:**

**Show, Dinner & Gratuity**

**Alhambra has reserved 55 seats for us**

**We sold 36 seats at Christmas Party and have 19 seats left**

**We need your commitment ASAP**

**Make check payable to Italian American Club**

**We Must have payment no later than April 1, 2022**



## Italian Heritage

### Best Hidden Gems in Italy



By Sal Santapola

The Campania (cam-pa-ni-a) region is situated in the South of Italy and outlined on the west by the Mediterranean Sea (called the Tyrrhenian, or Tirreno). The region is divided into five provinces: [Salerno](#), [Caserta](#), [Avellino](#), [Benevento](#) and [Naples \(Napoli\)](#). Naples is also the capital city of the region itself. The region has six million residents, half of which lives around the city of Naples. There are still some wild and unknown areas, with mountains and small towns to enjoy. Its seacoast is Italy's most famous.



There are 25 cities and towns in the Campania region and is the home to 10 of the 58 [UNESCO sites in Italy](#). With rugged landscapes, tons of archaeological sites and picture-perfect beaches, visiting Campania feels like paradise. Spend some time by taking in the region's cities and towns, its national parks and farms, and the archipelago of islands that dot its Mediterranean coast. With pleasant weather year-round, there is never an inconvenient time to visit this region. If you prefer the beauties of nature, Campania will not disappoint you. The sandy beaches and the crystal-clear waters of the [Cilento National Park](#), the awe-inspiring scenery of the famous Amalfi Coast, the islands of the [Gulf of Naples](#), like captivating [Capri](#) and [Ischia](#), are just a few of the places you can enjoy. From the underground depths of the [caves of Pertosa](#) to the heights of [Mount Vesuvius](#), there is something for everyone. The Cilento National Park also has vast tracts of mountain scenery to enjoy hiking or mountain biking.



**Pisciotta (pis-ciot-ti)** is in the province of Salerno, is a spectacular town located along the Cilento coast. It offers sweeping views of the olive groves and Mediterranean Sea. This is a stop you do not want to miss when visiting southern Italy, not only for the wonderful views, but for the fantastic olive oil and fine wines like Aglianico (red) and Fiano (white) which are produced in the surrounding hills. A sober beauty characterizes the village of Pisciotta, set like a splendid jewel into the park. The village is located on a hilltop stretching out into the emerald sea.

The village has preserved intact the medieval urban plan: the castle on top and small houses leaning one on top of the other to defend themselves from pirates. The village is complete with ancient, stepped alleyways leading to hidden chapels and small piazzas. According to legend, it was founded by Trojan survivors of the fall of Troy.



During the summer months, [Pisciotta](#) comes alive with bistros, cafes and bars lining the piazzas. Some restaurants offer some mesmerizing views over the coast. Particularly during the summer, reservations are recommended!

The imposing Church of St Peter and Paul dates to the XVI century and preserves precious works of art. Particularly noteworthy is a wonderful painting of St Francis, miraculously saved from the fire set to the convent by the Turks in 1640.

The Palazzo Marchesale Pappacoda, built over the ruins of an ancient XII-century castle, is worth a visit. You will be able to notice the old castle's remains here and there, among partially modern constructions currently used as normal houses.

Palazzo Francia is a notable building erected in 1600, with a lovely sandstone portal. Palazzo Lancellotti, belonged to the bishop Lancellotti in 1700.

Pisciotta is known for the Pisciottana olive tree, A pleasantly bitter and spicy oil is made from it. The cultivation of the olive tree is dated back to the VI century BC, during the Magna Grecia time. Greek colonists introduced the most ancient local variety of olives.



All over the Mediterranean, anchovies have been fished as long as there have been nets to hold them. Everyone caught them in the same kind of net: la menaica. The Greeks brought those nets wherever they settled. Those nets were abandoned over time. However, in Pisciotta they are still used today to catch the "Big Little Fish" anchovies, which are made into fritters and pasta sauce, stuffed, grilled, sauteed, added to omelets and rice.



Source: <https://en.wikipedia.org/wiki/Pisciotta> Next up Herculaneum, Campania

# January 2022

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 Club Social 1:00 PM	4	5 Board Meeting 6:30PM	6	7	8 *Club Rented*
9	10	11	12	13	14	15
16 Installation Dinner 1:00PM	17	18	19	20	21 Bunco Night 7:00 PM	22 *Club Rented*
23/30 *Club Rented*(30)	24/31	25	26	27	28 Spaghetti to Go! 5PM—7PM	29



## Installation Dinner

### Members & their Guests Only

Sunday, January 16th, 2022 @ 1:00 PM.

#### MENU:

Salad, Prime Rib, Mashed Red Skin Potatoes,  
Green Bean Almondine, Dinner Rolls, Cheesecake

#### HOST:

John Corsi



#### DONATIONS:

Members: \$25 Guests: \$28 8-17: \$10 7& Under: Free

Please RSVP *no later than 11:00 PM, Wednesday, January 12th, 2022*

using **Evite (preference)** OR [rsvp@iacofjacksonville.com](mailto:rsvp@iacofjacksonville.com)

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

**NO RSVPS ACCEPTED AFTER JANUARY 12TH, 2022.**

## **RALLENTA!!!**

So it's a new year and I wonder where 2021 went. The older I get, the faster time flies (as my mother once told me it would). At 6 years, I wanted to be 12. At 12 I yearned to be 16 and get my driver's license. When I turned 16 I could not wait to be 21 to vote and drink a beer legally. Then came 30. Followed in rapid succession...40, 50, 60. 2016 brought the big 7-0 and another 5 years whizzed by. Hence my New Year's Resolutions:

Slow food not fast food. Cook Italian!

Drive in the right lane, enjoy the scenery.

Listen more, talk less.

Live in the moment.

Trade multi-tasking for single-tasking.

Schedule "do nothing" days.

The 2022 calendar is blank; don't rush to fill it up.

Above all never, never drink wine...sip and savor it.

Celebrate *la vita bella* every day.

As the wise Italians say, "Rallenta." Translation: "Slow Down!"

*FELICE ANNO NUOVO 2022!*



*Lucy Cortese*



## **GAME NIGHT!**

### **BUNCO**

**Members & their Guests Only**

**Friday, January 21st, 2022 @ 7:00 PM.**

Come join us for this fun and exciting Dice game!

Enjoy laughs and drinks with your fellow IAC members!

### **DONATIONS:**

**Members: \$10 Guests: \$10**

Please RSVP *no later than 11:00 PM, Wednesday, January 19th, 2022*

using **Evite (preference)** OR [rsvp@iacofjacksonville.com](mailto:rsvp@iacofjacksonville.com)

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





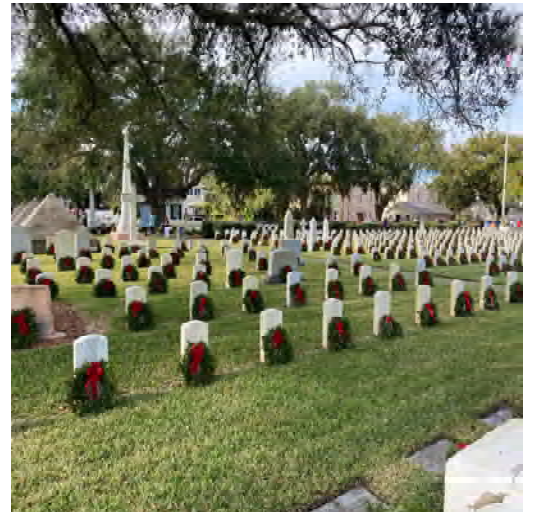
## WREATHS ACROSS AMERICA

December 18th, 2021

A handful of our IAC members attended the beautiful annual ceremony of the laying of the wreaths on our brave US Veterans graves in the St. Augustine National Cemetery.

Each December on National Wreaths Across America Day, the mission to Remember, Honor and Teach is carried out by coordinating wreath-laying ceremonies at Arlington National Cemetery, as well as at more than 2,500 additional locations in all 50 U.S. states, at sea and abroad.

Our Italian American Club raised \$700 this year to donate to the cost of the wreaths and ceremonies. That amounts to 47 wreaths that were purchased with our donation. We are so thankful for our members and their generosity that enabled us to be a part of this patriotic ceremony. Enjoy the pictures of this year's ceremony.



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[www.iacofjacksonville.com](http://www.iacofjacksonville.com)



## **Club Social**

**Monday, January 3rd @ 1:00 PM**



## **Board Meeting**

**Wednesday, January 5th @ 6:30 PM**

**General Meeting/Installation Dinner  
Sunday January 16th, 2022 @ 1:00 PM**



## **Bunco Night!**

**Friday, January 21st, 2022 @ 7:00 PM**